



PENNE RUSTICA WITH A KICK

tossed with Asparagus and topped with Crispy Panko



HELLO

CRISPY PANKO ALMONDS

This butter-toasted topping adds nutty flavor and a delicious crunch

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 790



Penne Pasta
(Contains: Wheat)



Roma Tomato



Garlic Herb Butter
(Contains: Milk)



Parmesan Cheese
(Contains: Milk)



Panko Breadcrumbs
(Contains: Wheat)



Asparagus



Lemon



Chili Flakes



Almonds
(Contains: Tree Nuts)



Chives

START STRONG

Trimming asparagus is a snap—literally. Hold the spears near the bottom ends and bend until they break. They'll snap off naturally at the point where they go from tough to tender.

BUST OUT

- Large pot
- Strainer
- Zester
- Large pan
- Small bowl
- Olive oil (3 tsp | 5 tsp)
- Butter (2 TBSP | 3 TBSP)
(Contains: Milk)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient 2-person | 4-person

- Penne Pasta 6 oz | 12 oz
- Asparagus 6 oz | 12 oz
- Roma Tomato 1 | 2
- Lemon 1 | 2
- Panko Bread crumbs ¼ Cup | ½ Cup
- Almonds 1 oz | 2 oz
- Chili Flakes 1 tsp | 1 tsp
- Garlic Herb Butter 2 TBSP | 4 TBSP
- Parmesan Cheese ¼ Cup | ½ Cup
- Chives ¼ oz | ¼ oz

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

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1 COOK PASTA

Bring a large pot of **salted water** to a boil. Once boiling, add **pasta** to pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve ½ **cup pasta cooking water** (1 cup for 4 servings), then drain.



4 TOSS PASTA

Add **penne**, **garlic herb butter**, half the **Parmesan**, and ⅓ **cup reserved pasta water** (½ cup for 4 servings) to pan with **veggies**; stir until thoroughly combined. Season with **salt** and **pepper**.



2 PREP AND MAKE TOPPING

Meanwhile, **wash and dry all produce**. Trim and discard woody ends from **asparagus**; cut stalks crosswise into 1-inch pieces. Dice **tomato**. Mince **chives**. Zest and quarter **lemon**. Melt **1 TBSP plain butter** in a large pan over medium-high heat. Add **panko** and **almonds**; season with **salt** and **pepper**. Cook, stirring, until golden brown, 3-4 minutes. Turn off heat and stir in a pinch of **lemon zest** and **chili flakes**. Transfer to a small bowl.



5 FINISH PASTA

Add **1 TBSP plain butter** (2 TBSP for 4 servings), half the **chives**, remaining **lemon zest**, and as many remaining **chili flakes** as you like to pan with **pasta**. Cook, stirring, until pasta is coated in sauce, 1-2 minutes. Turn off heat and stir in a squeeze of **lemon juice** to taste. Taste and season with **salt** and **pepper**.



3 COOK VEGGIES

Heat a drizzle of **olive oil** in same pan over medium-high heat. Add **asparagus** and cook, stirring often, until bright green and tender, 2-4 minutes. Add **tomato** and cook, stirring, until slightly softened, 1-2 minutes. Season with **salt** and **pepper**.



6 SERVE

Divide **pasta** between bowls. Sprinkle with **panko mixture** and remaining **Parmesan**. Drizzle each bowl with **olive oil**. Garnish with remaining **chives**. Serve with remaining **lemon wedges** on the side.

TAKE TWO

Try making this pasta again with any veg you've got on hand! We especially love it with broccoli or summer squash.

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