

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





Penne Pasta

Asparagus



Roma Tomato



Garlic Herb Butter



Chili Flakes





Parmesan Cheese Panko Breadcrumbs





Almonds (Contains: Tree Nuts)



Chives

29.8 LEMONY GARLIC AND HERB PENNE_NJ.indd 1 6/26/19 3:43 PM

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
- Kosher salt
- Strainer
- Black pepper

6 oz | 12 oz

1/4 Cup | 1/2 Cup

- Zester
- Large pan
- Small bowl

Asparagus

Panko Breadcrumbs

- Olive oil (3 tsp | 5 tsp)
- Butter (2 TBSP | 3 TBSP)

INGREDIENTS

Ingredient 2-person | 4-person

· Penne Pasta 6 oz | 12 oz

1 | 2

Roma Tomato

1|2 Lemon

1 oz | 2 oz Almonds

 Chili Flakes 1tsp | 1tsp

2 TBSP | 4 TBSP · Garlic Herb Butter

· Parmesan Cheese 1/4 Cup | 1/2 Cup

 Chives 1/4 oz | 1/4 oz

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



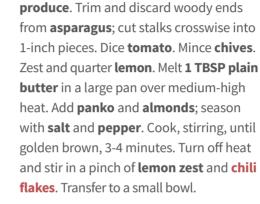




COOK PASTA Bring a large pot of salted water to a boil. Once boiling, add pasta to

servings), then drain.

pot. Cook, stirring occasionally, until al dente, 9-11 minutes. Reserve 1/2 cup pasta cooking water (1 cup for 4



Meanwhile, wash and dry all

PREP AND MAKE TOPPING



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.



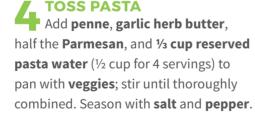
COOK VEGGIES Heat a drizzle of **olive oil** in same pan over medium-high heat. Add asparagus and cook, stirring often, until bright green and tender, 2-4 minutes. Add **tomato** and cook, stirring, until slightly softened, 1-2 minutes. Season with **salt** and **pepper**.



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.



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



Share your #HelloFreshPics with us! | (646) 846-3663 HelloFresh.com | hello@hellofresh.com

29.8 LEMONY GARLIC AND HERB PENNE NJ.indd 2 6/26/19 3:43 PM