



Pesto Summer Vegetable Pasta

Prep Time: 20 min

Cook Time : 30 min

Serves: 4

NUTRITION FACTS, PER SERVING:

660 calories

22 g fat

460 mg sodium



INGREDIENTS: **** Items not included in kit**

- 1lb. penne pasta
- 3 garlic cloves, minced
- 2 cups zucchini, sliced
- 10 oz. baby spinach
- 1/2 pint cherry tomatoes
- 1/2 cup of pesto
- Red pepper flakes, to taste
- 2 TB olive oil**
- Salt & black pepper, to taste**
- 1/3 cup grated parmesan cheese

DIRECTIONS:

1. Seasoned Tomatoes: Peel and mince the **3 garlic cloves** and halve the **tomatoes**; place in a bowl and season with a pinch of **salt** and **pepper**, stir to combine and set aside.
2. Bring a large pot of water to a boil and add the **pasta**. Cook stirring occasionally according to the package directions. Drain pasta and **reserve ½ cup of the pasta cooking water** in a separate cup.
3. In a large pan, heat **1 TB olive oil** over medium-high heat. Add the **sliced zucchini** in an even layer. Cook, without stirring, 2-3 minutes and flip over and cook for another 2-3 minutes or until lightly browned. Add as much of the **red pepper flakes** as you'd like, depending on how spicy you'd like the dish to be. Toss to combine. Then add the **drained pasta, baby spinach, seasoned tomatoes, and 1/4 cup of the reserved pasta cooking water** to the pan. Cook on medium-high for 1 to 2 minutes, or until thoroughly combined and the spinach is wilted. Stir in **1/2 cup pesto** and mix well. If the pasta seems dry, gradually add the remaining cooking water to achieve your desired consistency.
4. Top with a sprinkle of **parmesan cheese**.

Food provided in this meal kit may have come in contact with, or may contain peanuts, tree nuts, soy, milk, eggs, wheat, fish, or shellfish.

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