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Creamy Goat Cheese Penne

with Zucchini & Mushrooms



30-40min



4 Servings

What's the best way to get kids—well, anyone, really—to eat their veggies? Mix them with pasta and plenty of cheese, of course! The veggies in this dish—zucchini and mushrooms—are sautéed to silky perfection. And we doubled up on cheese with a combo of sweet, creamy goat cheese and salty, nutty Parmesan. Cook, relax, and enjoy!

What we send

- garlic
- zucchini
- cremini mushrooms
- crushed red pepper
- fresh oregano

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 660.0kcal, Fat 20.0g, Proteins 28.0g, Carbs 94.0g



1. Prep ingredients

Bring a large pot of **salted water** to a boil. Trim stem ends from **mushrooms**, then thinly slice caps. Trim ends from **zucchini**, then quarter lengthwise and slice crosswise into ¼-inch thick pieces. Peel and thinly slice **4 large garlic cloves**. Pick and coarsely chop **half of the oregano leaves**. Finely grate **Parmesan**.



4. Sauté zucchini

Heat **2 tablespoons oil** in same skillet over medium-high. Add **zucchini** and **¼ teaspoon salt**, cook until crisp-tender and browned in spots, about 4 minutes. Return **mushrooms** to skillet. Stir in **garlic** and **¼ teaspoon of the crushed red pepper** (or less depending on heat preference) and cook until fragrant, about 1 minute.



2. Cook pasta

Add **pasta** to boiling water and cook until just al dente, 6-7 minutes. Reserve **2 cups pasta water**, then drain pasta.



5. Add pasta

Add **pasta**, **half of the chopped oregano**, **1 cup pasta water**, and **1 teaspoon salt** and cook, stirring, until liquid is nearly absorbed, about 2 minutes.



3. Sauté mushrooms

Meanwhile, heat **1 tablespoon oil** in a very large skillet over medium-high. Add **mushrooms** and **¼ teaspoon salt** and cook, stirring occasionally, until moisture is evaporated and mushrooms are lightly browned, 4-5 minutes. Transfer to a small bowl.



6. Finish & serve

Crumble in **goat cheese**, then add **half of the Parmesan** in large pinches to prevent clumping, and **2-3 tablespoons pasta water**, stirring until creamy. (Add a touch more pasta water if needed to make a creamy sauce.) Garnish with **remaining Parmesan and chopped oregano**. Enjoy!