

## Lemon Pepper Roasted Feta and Mushroom Pasta

"The feta pasta rocked our socks!!" Yep, we have to agree. This is a whole new way to make a pasta sauce. It starts with roasted feta that gets mixed up with lemon and parsley oil to create a delicious sauce that's perfect with sautéed mushrooms, roasted red peppers and whole grain penne. It's a super fast, super delicious dinner.

**25** *Minutes to the Table*

**15** *Minutes Hands On*

**1 Whisk** *Super Easy*

### Getting Organized

#### EQUIPMENT

Large Skillet  
Saucepan  
Rimmed Baking  
Sheet

#### FROM YOUR PANTRY

Olive Oil  
Salt & Pepper

#### 4 MEEZ CONTAINERS

Mushrooms & Green  
Onions  
Whole Grain Penne  
Feta  
Lemon & Pepper Oil

### Make The Meal Your Own

**Kids and picky eaters tip** – This sauce is just as delicious with other vegetables. If you have a diner who doesn't love mushrooms, try broccoli or cauliflower instead.

### Good To Know

**If you're making the gluten-free version**, we've given you gluten-free pasta.

**If you're making the vegan version**, we've left the feta out of your meal. A sprinkle of pecans, walnuts, or almonds would be a great addition.

**Health snapshot per serving** – 490 Calories, 17 Protein, 9g Fiber, 15 Smart Points

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Button Mushrooms, Whole Grain Penne Pasta, Cremini Mushrooms, Feta, Green Onions, Roasted Red Peppers, Olive Oil, Lemon Juice, Parsley, Concentrated Vegetable Stock, Lemon Zest

*meez* meals

### 1. Getting Organized

Preheat your oven to 375 and put a saucepan of water on to boil.

### 2. Sauté the Mushrooms & Green Onions

Heat 2 Tbsp of olive oil in a large skillet over high heat. Add the **Mushrooms & Green Onions** and cook until golden brown, about 10 to 12 minutes.

*Stir every 3 minutes. Stirring less frequently will brown the mushrooms better.*

### 3. Cook the Pasta

While the mushrooms are cooking, salt the boiling water and add the **Whole Grain Penne**. Cook until al dente, about 8 to 10 minutes. Drain and set aside.

### 4. Bake the Feta

Oil a small casserole dish or oven-safe skillet and add the **Feta** in a single layer. Bake until lightly golden brown at the edges, about 7 to 12 minutes.

*If you have a convection setting, go ahead and use it for the feta.*

### 5. Put It All Together

Add the hot feta to the sautéed mushrooms and pour the **Lemon & Pepper Oil** over top. Mix well and toss with the pasta. Season with salt and pepper to taste. Enjoy!

*Love this recipe? #meezmagic*

Instructions for two servings.

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**