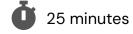




Spring Lemon Prosciutto Pasta

Fresh, zesty, and fast! Filled pasta is tossed with courgettes, snow peas, and a lemony sauce, then topped with parmesan and basil.





2 servings



Bulk it up!

For extra veg in this pasta, add some baby spinach or fresh rocket leaves at step 4.

FROM YOUR BOX

LEMON	1
GARLIC CLOVES	2
SNOW PEAS	150g
COURGETTES	2
BASIL	1 packet
PROSCIUTTO & PARMESAN FILLED PASTA	1 packet
PARMESAN CHEESE	1 packet

FROM YOUR PANTRY

oil or butter for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

For a bit of heat, garnish with dried chilli flakes or slices of fresh red chilli.

No gluten option - pasta is replaced with GF ravioli.





AVAINODE.





1. PREPARE THE INGREDIENTS

Bring a large saucepan of water to a boil (for the pasta).

Zest and halve **lemon**, crush **garlic**, trim **snow peas** and thinly slice **courgettes**. Slice **basil** for garnish. Keep separate.

2. COOK THE PASTA

Add **filled pasta** to boiling water. Cook for 2–4 minutes or until tender. Reserve **1 cup cooking water** and drain.

3. MAKE THE SAUCE

Heat a large frypan over medium-high heat with oil / butter. Add lemon zest, garlic and courgettes. Sauté for 3-4 minutes until browning begins.

Add snow peas, 1/2 cup reserved cooking water and juice from 1/2 lemon. Gently combine.



4. TOSS THE PASTA

Add pasta to the sauce and add extra reserved cooking water as necessary to loosen the sauce. Season to taste with salt and pepper.



5. FINISH AND SERVE

Divide **pasta** and **sauce** among shallow bowls. Top with **parmesan cheese** and garnish with **basil** (see notes).







