



Product Spotlight: Basil

Prepare your basil like a pro! Pick the leaves and stack them on top of each other. Roll the stack to create a cylinder shape. Use a sharp knife to slice the leaves perpendicular to the roll to create thin strips for garnishing.



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.



25 minutes



4 servings



Pork

Bulk it up!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	43g	62g

FROM YOUR BOX

LEMON	1
GARLIC CLOVES	3
SNOW PEAS	150g
ZUCCHINI	1
BASIL	1 packet
PROSCIUTTO & PARMESAN FILLED PASTA	2 packets
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.



1. PREPARE THE INGREDIENTS

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

Zest and halve **lemon**, crush **garlic**, trim **peas** and thinly slice **zucchini**. Finely chop **basil** for garnish.



2. COOK THE PASTA

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



3. MAKE THE SAUCE

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

Add **snow peas**, **1 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).



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