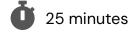






Spring Lemon Prosciutto Pasta

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





4 servings



Bulk it up!

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

PROTEIN TOTAL FAT CARBOHYDRATES 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.



(for the pasta).

basil for garnish.



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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.



1. PREPARE THE INGREDIENTS

Bring a large saucepan of water to a boil

Zest and halve lemon, crush garlic, trim

peas and thinly slice zucchini. Finely chop

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).







