



Lemon Pasta

with Ricotta and Zucchini

A creamy lemon ricotta pasta with sautéed zucchini and sweet corn, tossed with pasta and finished with fresh basil and walnuts.



30 minutes



4 servings



Vegetarian

FROM YOUR BOX

SHORT PASTA	500g
SPRING ONIONS	1 bunch
ZUCCHINIS	2
CORN COBS	2
GARLIC CLOVES	2
RICOTTA	1 tub
LEMON	1
BASIL	1 packet
WALNUTS	60g

FROM YOUR PANTRY

olive oil, salt and pepper

NOTES

You can add some chickpeas, cannellini beans or a soft boiled egg for extra protein.

No gluten option – pasta is replaced with GF pasta.

1. COOK THE PASTA

Bring saucepan of water to boil. Add **pasta** and cook according to packet instructions or until al dente. Reserve **1/2 cup cooking water**, then drain.

2. SAUTÉ THE VEGGIES

Heat **1 tbsp olive oil** in large frypan over medium–high heat. Thinly slice **spring onions**, **zucchini**s and remove kernels from **corn cobs**. Add all to pan as you go. Add crushed **garlic cloves** and cook for 8–10 minutes until softened and lightly golden. Season with **salt and pepper**.

TIP *Add a pinch of chilli flakes or 1–2 tsp dried herb of choice. We added 2 tsp dried tarragon.*

Add more olive oil or butter if needed.

3. PREPARE SAUCE & COMBINE

In a large bowl, combine **ricotta**, **lemon zest and juice**, **salt**, and **pepper**. Stir in **1/2 cup reserved pasta water** until smooth and creamy. Add **cooked pasta** and **sautéed vegetables**. Toss well to coat.

TIP *Add a spoonful of pesto or grated parmesan for a boost of flavour.*

4. FINISH AND SERVE

Slice **basil** leaves and toss through pasta. Chop **walnuts** and scatter on top for garnish.

TIP *Finish with extra cracked black pepper if desired.*

This recipe has simplified instructions to help lower your meal cost.