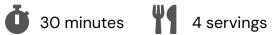




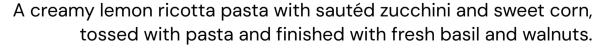


# **Lemon Pasta**

with Ricotta and Zucchini







#### 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, zucchinis 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 sautéd 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.



Finish with extra cracked black pepper if desired.

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