



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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



4/6 servings



Vegetarian

FROM YOUR BOX

	4 PERSON	6 PERSON
SHORT PASTA	500g	2 x 500g
SPRING ONIONS	1 bunch	2 bunches
ZUCCHINIS	2	2
CORN COBS	2	3
GARLIC CLOVES	2	3
RICOTTA	1 tub	1 tub
LEMON	1	1
BASIL	1 packet	1 packet
WALNUTS	60g	2 x 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.

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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.

6P – use 1 1/2 packet of pasta.

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**.



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.



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.