

# Pesto Pasta

with Zucchini & Lemon Ricotta

2 SERVINGS

15-25 MINS

 **Blue Apron**  
blueapron.com




 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at [blueapron.com](https://blueapron.com) for ingredients (denoted with an  icon) and instructions tailored to you.\*

## Ingredients

Customized ingredients

ADDED:



10 oz Hot Italian Pork Sausage 



1 Lemon



½ cup Part-Skim Ricotta Cheese



6 oz Elicoidali Pasta



2 cloves Garlic



¼ cup Grated Parmesan Cheese



⅓ cup Basil Pesto



1 Zucchini



1 oz Sliced Roasted Red Peppers



2 Tbsps Mascarpone Cheese



¼ tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol  
[blueapron.com/wine](https://blueapron.com/wine)

## Cook along on the app



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\*Ingredients may be replaced and quantities may vary.





"Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a medium pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Halve the **zucchini** lengthwise, then thinly slice crosswise.
- Peel and roughly chop **2 cloves of garlic**.
- Quarter and deseed the **lemon**.
- Roughly chop the **peppers**.



## ↺ ADDITIONAL STEP *If you chose Pork Sausage*

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sausage**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pan, transfer to a bowl.

## 2 Cook the zucchini

- In a large pan (nonstick, if you have one), heat **2 teaspoons of olive oil** on medium-high until hot.
- Add the **sliced zucchini** in an even layer. Cook, without stirring, 2 to 3 minutes, or until lightly browned.
- Add the **chopped garlic** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until lightly browned and slightly softened. Turn off the heat.



## ↺ CUSTOMIZED STEP 2 *If you chose Pork Sausage*

- Cook the zucchini as directed, using the pan of reserved fond.

## 3 Cook the pasta

- Meanwhile, add the **pasta** to the pot of boiling water. Cook, stirring occasionally, 10 to 12 minutes, or until al dente (still slightly firm to the bite). Turn off the heat.
- Reserving  $\frac{1}{4}$  cup of the **pasta cooking water**, drain thoroughly.



## 4 Make the lemon ricotta

- In a bowl, combine the **ricotta**, **half the parmesan**, and the **juice of 2 lemon wedges**. Season with salt and pepper.



## 5 Finish the pasta & serve your dish

- To the pan of **cooked zucchini**, add the **cooked pasta**, **mascarpone**, and **half the reserved pasta cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until the pasta is coated.
- Turn off the heat. Stir in the **pesto** and **chopped peppers** until thoroughly coated and combined (if necessary, gradually add the remaining cooking water to ensure the pasta is thoroughly coated).
- Taste, then season with salt and pepper if desired.
- Serve the **finished pasta** topped with the **lemon ricotta** and **remaining parmesan**. Serve the **remaining lemon wedges** on the side. Enjoy!



## ↺ CUSTOMIZED STEP 5 *If you chose Pork Sausage*

- Finish the pasta and serve your dish as directed, adding the **cooked sausage** to the pan.