

# Pesto Pasta

with Zucchini & Lemon Ricotta

2 SERVINGS

15-25 MINS

 **Blue Apron**  
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## Ingredients\*


Customized ingredients


### ADDED:

 3 oz Prosciutto 

 1 Lemon

 2 Tbsps Mascarpone Cheese

 6 oz Elicoidali Pasta

 1 Zucchini

 ½ cup Part-Skim Ricotta Cheese

 ⅓ cup Basil Pesto

 2 cloves Garlic

 1 oz Sliced Roasted Red Peppers

 ¼ cup Grated Parmesan 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**.



### 2 Cook the zucchini

- In a large pan (nonstick, if you have one), heat a drizzle 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.



### 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 combined.
- Turn off the heat. Stir in the **pesto** and **chopped peppers** until the pasta is coated (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 Prosciutto

- Finish the pasta and serve your dish as directed, topping the finished pasta with the **prosciutto** (removing the plastic lining between the slices and tearing into bite-sized pieces before adding).