

#### Ingredients\*

**Customized ingredients** 

ADDED:





1 Lemon



2 Tbsps Mascarpone Cheese



6 oz Elicoidali Pasta



1 Zucchini



½ cup Part-Skim Ricotta Cheese



¹⁄₃ cup Basil Pesto



2 cloves Garlic



1 oz Sliced Roasted Red Peppers



1/4 cup Grated
Parmesan Cheese



1/4 tsp Crushed Red Pepper Flakes



Serve with Blue Apron wine that has this symbol blueapron.com/wine

# Cook along on the app

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#### "Alexa, find Blue Apron recipes."

## 1 Prepare the ingredients

- Fill a medium pot ¾ 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.



- 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 ¼ cup of the pasta cooking water, drain thoroughly.



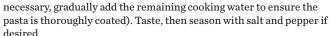
## 4 Make the lemon ricotta

 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



• 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).



