



Orecchiette Pasta

with Zucchini, Olives, Feta, and Mint



20-30min



2 Servings

This Greek-inspired pasta uses few ingredients, but maximizes the flavor of each and every one of them. For starters, the zucchini is browned in the pan, garlic and crushed red pepper flakes are added for heat, then lemon juice brightens up the mix. The finished pasta is topped with a crumble of savory feta and sliced fresh mint. Cook, relax and enjoy!

What we send

- pitted kalamata olives
- fresh mint
- crushed red pepper
- zucchini
- lemon
- large cloves garlic

What you need

- coarse salt
- olive oil

Tools

- colander
- large pot
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 690.0kcal, Fat 24.2g, Proteins 22.6g, Carbs 90.0g



1. Cook pasta

Bring a large pot of **salted water** to a boil. Add **half of the orzo** (reserve remainder for another use) and cook until just al dente, about 10 minutes. Drain, reserving **½ cup pasta water**.



2. Prep vegetables

Meanwhile, slice **zucchini** into ¼ inch rounds. Thinly slice **olives**. Peel and finely chop **garlic**. Juice **½ of the lemon** into a small bowl (reserve other half for another time).



3. Cook zucchini

Heat 2 tablespoons **oil** in a large skillet over medium-high. Add **zucchini** and season with **salt**. Cook, stirring occasionally, until tender and golden in spots, about 6 minutes.



4. Add aromatics

Add **garlic**, **olives**, and **half or all of red pepper flakes**, depending on your heat preference. Sauté until fragrant, about 30 seconds.



5. Stir in pasta

Add **pasta** and **lemon juice** to skillet and toss to coat. Add **reserved pasta water**, a little at a time, until sauce reduces and coats pasta, 1-2 minutes.



6. Finish

Crumble **cheese**. Remove **mint leaves** from stems and thinly slice. Serve **pasta** topped with **cheese**, **mint** and a drizzle of **oil**. Enjoy!