



Grilled Summer Squash Pasta

with Lemony Ricotta & Herbs



20-30min



2 Servings

If you don't have a grill or grill pan, this recipe is just as tasty when cooked in the oven. Preheat the broiler with the top rack 6 inches from the heat source. Transfer the seasoned summer squash and zucchini on a rimmed baking sheet and broil on the top rack until tender and lightly charred, 3-4 minutes.

What we send

- lasagna sheets ^{1,3}
- ricotta ⁷
- yellow squash
- garlic
- zucchini
- Fresno chile
- fresh mint
- fresh basil
- lemon

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- pot with a lid
- microplane or grater

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

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 800kcal, Fat 36g, Carbs 97g, Proteins 25g



1. Prep pasta & ricotta

Preheat grill and brush grates lightly with **oil**, if using. Bring a large pot of **salted water** to a boil. Stack **lasagna sheets**; using a knife or scissors, cut in half lengthwise. Then cut each half crosswise into 6 equal ½-inch wide strips, making 12 total. In a small bowl, combine **ricotta**, **1 tablespoon each water and oil**; season to taste with **salt** and **pepper**.



4. Season grilled vegetables

Transfer **vegetables** to a cutting board to let cool slightly. Cut **zucchini** and **yellow squash** crosswise into ½-inch pieces. Thinly slice **Fresno chile**. Combine cut vegetables in the same bowl. Add **chopped garlic**, and toss to combine. Season to taste with **salt** and **pepper**.



2. Prep vegetables

Trim ends from **zucchini** and **yellow squash**, then quarter lengthwise. Halve **Fresno chile**, remove stem, core, and seeds. Peel and finely chop **1 teaspoon garlic**. Pick **basil and mint leaves** from stems, discarding stems. Finely grate **¼ teaspoon lemon zest**. Separately squeeze **1 tablespoon juice** into a small bowl.



5. Cook pasta

Add **pasta** to boiling water. Cook, stirring, until al dente, 2-3 minutes. Reserve **¼ cup pasta water**, then drain pasta. Return pasta, reserved pasta water, **grilled vegetables**, **lemon juice**, and **2 tablespoons butter** to pot. Add **half each of the mint and basil** to the pasta, tearing leaves if large. Cook over medium, stirring until butter melts, about 2 minutes.



3. Grill squash

Preheat grill pan over high, if using. Brush grates lightly with **oil**. In a large bowl, toss **zucchini**, **yellow squash**, and **Fresno chile** with **1 tablespoon oil**, **½ teaspoon salt**, and **a few grinds pepper**. Add vegetables to preheated grill or grill pan and cook, turning occasionally, until lightly charred and easily pierced with a fork, 6-9 minutes.



6. Finish & serve

Stir **lemon zest** into **ricotta mixture**, then season with **a pinch each salt and pepper**. Season pasta to taste with **salt** and **pepper**. Serve pasta topped with **dollops of the seasoned ricotta**. Garnish with **remaining mint and basil leaves**. Season with **a few grinds of pepper** and **a drizzle of olive oil**. Enjoy!