

DINNERLY



Parmesan Zucchini with Pesto Quinoa & Spinach



20-30min



2 Servings

Everyone knows the best way to load up with veggies is to get them nicely caramelized so their natural sweetness emerges. But we can't stop there. Next step is adding melted cheese. The King of cheeses to be exact: Parm. The hit of tangy dressing and bubbly cheese will make these veggies go down like a treat! We've got you covered!

WHAT WE SEND

- 1 red onion
- 2 zucchini
- 2 (3 oz) white quinoa
- ¾ oz Parmesan ¹
- 5 oz baby spinach
- 2 oz basil pesto ¹

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- white wine vinegar

TOOLS

- small saucepan
- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 740kcal, Fat 38g, Carbs 77g, Protein 21g



1. Prep ingredients

Preheat broiler with a rack in the top position.

Halve **onion** and cut into ½-inch slices. Finely chop **2 tablespoons of the sliced onions**.

Trim ends from **zucchini** and cut on an angle into ½-inch slices.



2. Cook quinoa

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **chopped onions** and **quinoa** and cook, stirring, until toasted, about 2 minutes. Stir in **1½ cups water** and **a pinch of salt**; bring to a boil. Cover and cook over low heat until quinoa is tender and water is absorbed, about 17 minutes.



3. Broil veggies

Meanwhile, on a rimmed baking sheet, toss **zucchini** and **sliced onions** with **1 tablespoon oil**; season with **salt** and **pepper**.

Broil on top oven rack until tender and browned in spots, 3–5 minutes (watch closely as boilers vary). Flip and sprinkle **Parmesan** all over. Broil until cheese is melted and browned, 1–2 minutes more.



4. Finish & serve

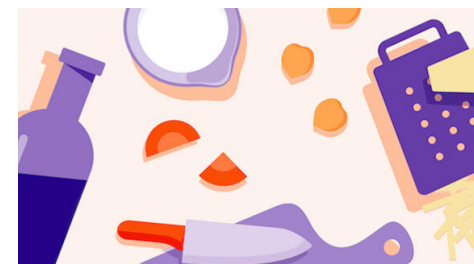
In a large bowl, whisk **2 teaspoons vinegar** and **1 tablespoon oil**; season to taste with **salt** and **pepper**. Add **spinach** and toss to coat. Fluff **quinoa** with a fork and stir in **pesto**; season to taste with **salt** and **pepper**.

Serve **spinach** topped with **quinoa** and **broiled veggies**. Garnish with **a drizzle of oil**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!