

DINNERLY



Red Pepper Pesto Pasta with Ricotta & Panko-Crusted Green Beans



ca. 20min



2 Servings

Dinner needs to be on the table ASAP. Do you A) Order take-out for the umpteenth time? Or B) Make this red pepper pesto pasta? Personally, we'd choose B. This dish require absolutely no prepwork—just make the chili oil, toast the panko, cook the pasta and green beans, then add pesto and ricotta. So put your knife away and enjoy your Dinnerly without the stress or mess! We've got you covered!

WHAT WE SEND

- 1 lemon
- 1 pkt crushed red pepper
- 1 oz panko ¹
- 6 oz spaghetti ¹
- ½ lb green beans
- 2 (2 oz) roasted red pepper pesto ²
- 4 oz ricotta ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large saucepan
- microplane or grater
- microwave
- rimmed baking sheet

ALLERGENS

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

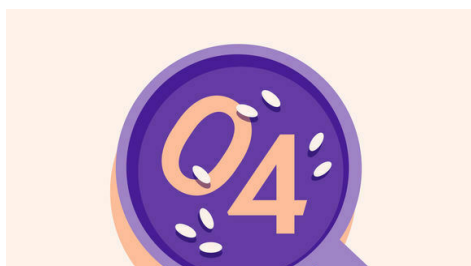
Calories 870kcal, Fat 49g, Carbs 89g, Protein 25g



1. Make chili oil

Bring a large saucepan of **salted water** to a boil. Preheat broiler with a rack in upper third.

Grate **all of the lemon zest**. Add to a small microwave-safe bowl along with **crushed red pepper** and **3 tablespoons oil**. Microwave until fragrant and oil is sizzling, about 1 minute. Set aside for step 3.



4. Add pesto & serve

Return **pasta** to medium heat. Add **red pepper pesto** and **2 tablespoons cooking water**. Cook, stirring, until warmed through (thin with 1 tablespoon cooking water at a time, if needed). Season with **salt** and **pepper**.

Serve **pasta** with **ricotta** dolloped over top and **green beans** alongside. Top **green beans** with **panko** and more **chili oil**, if desired. Enjoy!



2. Toast panko & cook pasta

On a microwave-safe plate, toss **panko** with **2 tablespoons oil** and a **pinch each of salt and pepper**. Microwave until golden-brown, stirring halfway through cooking time, 4–6 minutes. Let cool.

Add **pasta** to boiling **salted water** and cook, stirring occasionally to prevent sticking, until al dente, 8–10 minutes. Reserve **½ cup cooking water** and drain. Return to saucepan off heat.



5. ...

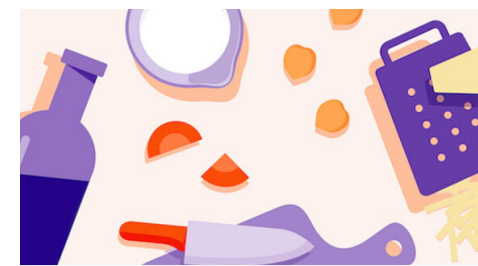
What were you expecting, more steps?



3. GREEN BEAN VARIATION

Meanwhile, trim stem ends of **green beans**. Toss green beans on a rimmed baking sheet with **1 tablespoon oil** and a **pinch each of salt and pepper**. Broil on upper oven rack until charred and tender, 5–7 minutes (watch closely).

Remove from oven and toss with desired amount of **chili oil** (for extra flavor, add a squeeze of lemon juice).



6. ...

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