



FAST

## Pesto & Ricotta Spaghetti

with Pine Nuts & Zucchini



20-30min



2 Servings

You might know pine nuts (called pignoli in Italian) as the classic ingredient in pesto. But did you also know they're the edible seeds of pine trees? These small but mighty seeds have a rich, almost sweet, nutty flavor. They add a wonderful crunch to this spaghetti tossed in a basil pesto sauce, with sautéed zucchini, and dollops of creamy, lemony ricotta cheese.



## What we send

- 1 zucchini
- ¾ oz piece Parmesan <sup>7</sup>
- 1 lemon
- garlic (use 1 large clove)
- 1 container ricotta <sup>7</sup>
- 4 oz basil pesto <sup>7</sup>
- 1 oz pine nuts <sup>15</sup>
- crushed red pepper (use ½ tsp)
- ½ lb spaghetti <sup>1</sup>

## What you need

- kosher salt & ground pepper
- olive oil

## Tools

- medium pot
- microplane or grater
- medium skillet
- colander

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), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 1240kcal, Fat 77g, Carbs 101g, Proteins 34g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil. Cover and keep warm over low until step 5. Trim **zucchini**, then halve lengthwise and cut crosswise into ¼-inch thick half-moons. Finely grate **Parmesan** and ¼ **teaspoon lemon zest**, then squeeze **1 tablespoon juice** into separate small bowls. Peel and thinly slice **1 large garlic clove**.



### 4. Sauté zucchini

Heat **1 tablespoon oil** in same skillet until shimmering. Add **zucchini**, season with **salt** and **pepper**, and cook over medium-high heat, stirring occasionally, until golden and just tender, 4-5 minutes. Add **garlic** and cook, stirring, about 1 minute. Transfer to a plate and remove skillet from heat.



### 2. Season ricotta

Into bowl with **lemon zest**, add **ricotta**, ¼ of **Parmesan**, and **1 tablespoon of the pesto**. Season to taste with **salt** and **pepper**.



### 5. Cook pasta

Meanwhile, return pot of **water** to a boil. Add **spaghetti** and cook, stirring occasionally to prevent clumping, until al dente, about 8 minutes. Reserve ½ **cup pasta cooking water**, then drain spaghetti well.



### 3. Toast nuts & make oil

Heat **1 tablespoon oil** in a medium skillet until shimmering. Add **pine nuts** and cook over medium heat, stirring constantly, until golden, 1-2 minutes. Transfer to a plate and sprinkle with **salt**. Heat **2 tablespoons oil** and ½ **teaspoon crushed red pepper** in same skillet over medium until shimmering. Transfer to a small heatproof bowl.



### 6. Finish & serve

Add **pasta** to skillet along with **remaining pesto**, **lemon juice**, and ⅓-½ **cup reserved pasta cooking water** and toss to combine. Add **zucchini**, season to taste with **salt** and **pepper**, and toss gently to combine. Transfer to plates and top with **dollops of pesto ricotta**, **pine nuts**, and **remaining Parmesan**. Drizzle with **chili oil**, if desired. Enjoy!