Creamy Pesto & Meatball Pasta

with Zucchini, Ricotta & Mint

🕐 20-30min   🍴 2 Servings

Vibrant basil pesto and fully cooked meatballs help bring this light and hearty weeknight pasta together in a snap. We toss al dente pasta with bright green peas, Parmesan, ricotta, and pesto to create a rich, herbaceous and lemony sauce. Hefty slices of zucchini brown along with the beef meatballs before we top it all off with a dollop of ricotta and a sprig of fresh mint.

What we send

- 1 zucchini
- ¼ oz fresh mint
- 1 lemon
- ¾ oz Parmesan [1]
- 6 oz spaghetti [2]
- 2½ oz peas
- ½ lb pkg ready to heat beef meatballs [3,1,4,2]
- 4 oz basil pesto [1]
- 4 oz ricotta [1]

What you need

- kosher salt & ground pepper
- olive oil

Tools

- large saucepan
- microplane or grater
- colander
- medium skillet

Cooking tip
Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens
Milk (1), Wheat (2), Egg (3), Soy (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving
Calories 1080kcal, Fat 62g, Carbs 84g, Protein 46g

1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Cut **zucchini** into ¾-inch pieces. Pick **mint leaves** from stems; discard stems. Finely grate the **zest of half the lemon**; cut lemon crosswise for juicing. Finely grate **half the Parmesan**, if necessary.

2. Cook pasta & peas

Add **pasta** to boiling water. Cook, stirring occasionally, until nearly al dente, 7–8 minutes. Add **peas** to water; cook until bright green and tender, and pasta is al dente, about 1 minute. Reserve **1 cup cooking water**; drain pasta and peas. Reserve saucepan.

3. Cook meatballs & zucchini

Meanwhile, heat **2 tablespoons oil** in a medium skillet over medium-high. Add **meatballs** and **zucchini**. Cook, stirring occasionally, until meatballs and zucchini are browned in spots and zucchini is tender, 3–4 minutes. Season to taste with **salt** and **pepper**; remove from heat.

4. Sauce pasta

Return **pasta, peas**, and **¼ cup cooking water** to reserved saucepan along with **pesto, grated Parmesan, lemon zest, half of the ricotta,** and **2 teaspoons lemon juice**. Stir vigorously until pasta is coated in a creamy sauce, adding more cooking water as necessary if sauce is too thick. Season to taste with **salt** and **pepper**.

5. Finish

Tear **mint leaves** and add to **pasta** along with **meatballs** and **zucchini**; mix well to incorporate. Divide **pasta, vegetables**, and **meatballs** between bowls. Dollop with **remaining ricotta**, drizzle with **oil**, and serve with additional **grated Parmesan**, if desired.

6. Serve

Enjoy!