



## Creamy Pesto & Meatball Pasta

with Zucchini, Ricotta & Mint



30-40min



2 Servings

Vibrant basil pesto and 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 <sup>3</sup>
- 10 oz pkg grass-fed ground beef
- 1 oz panko <sup>2</sup>
- 6 oz spaghetti <sup>2</sup>
- 2½ oz peas
- 4 oz basil pesto <sup>3</sup>
- 4 oz ricotta <sup>3</sup>

## What you need

- kosher salt & ground pepper
- olive oil
- egg <sup>1</sup>

## Tools

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

## Cooking tip

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## Allergens

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

## Nutrition per serving

Calories 1180kcal, Fat 61g, Carbs 86g, Protein 61g



### 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**.

To a medium bowl, add **beef**, **1 large egg**, **¼ cup panko**, **½ teaspoon salt**, and several grinds of pepper\_\_. Knead then shape into 8 meatballs.



### 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**.



### 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.



### 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.



### 3. Cook meatballs & zucchini

Meanwhile, heat **2 tablespoons oil** in a medium skillet over medium-high. Add **meatballs**. Cook, stirring occasionally, until meatballs are nearly cooked through, 8-12 minutes. Add **zucchini** and cook, stirring occasionally, until meatballs are cooked through and zucchini is browned and tender, 4 minutes more. Season to taste with **salt** and **pepper**; remove from heat.



### 6. Serve

Enjoy!