

DINNERLY



Red Pepper Pesto Linguine with Ricotta & Panko-Crusted Brussels Sprouts



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 linguine? Personally, we'd choose B. This dish require absolutely no prepwork—just make the chili oil, toast the panko, cook the pasta and Brussels sprouts, 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 linguine ¹
- ½ lb Brussels sprouts
- 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 890kcal, Fat 49g, Carbs 91g, Protein 27g



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.



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.



3. Roast Brussels sprouts

Meanwhile, trim ends of **Brussels sprouts**; halve or quarter depending on their size. Toss Brussels sprouts 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, 8–10 minutes (watch closely).

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



4. Add pesto & serve

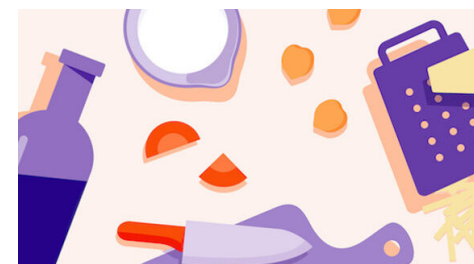
Return **pasta** to medium heat. Add **red pepper pesto** and **2 tablespoons cooking water**. Cook, stirring, until warmed through (thin with 1 tablespoon cooking water at a time, if needed). Season with **salt and pepper**.

Serve **linguine** with **ricotta** dolloped over top and **Brussels sprouts** alongside. Top **sprouts** with **panko** and more **chili oil**, if desired. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

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