

MARLEY SPOON



Grilled Summer Squash Pasta

with Lemony Ricotta & Herbs

 20-30min  2 Servings

If you don't have a grill or grill pan, this recipe is just as tasty when cooked in the oven. Preheat the broiler with the top rack 6 inches from the heat source. Transfer the seasoned summer squash and zucchini on a rimmed baking sheet and broil on the top rack until tender and lightly charred, 3-4 minutes.

What we send

- 8.8 oz lasagna sheets ^{1,2}
- 4 oz ricotta ³
- 2 yellow squash
- garlic
- 1 zucchini
- 1 Fresno chile
- ¼ oz fresh mint
- ¼ oz fresh parsley
- 1 lemon

What you need

- kosher salt & ground pepper
- olive oil

Tools

- colander
- large pot with a lid
- microplane or grater

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 620kcal, Fat 23g, Carbs 81g, Protein 25g



1. Prep pasta & ricotta

Preheat grill and brush grates lightly with **oil**, if using. Bring a large pot of **salted water** to a boil. Stack **lasagna sheets**; using a knife or scissors, cut crosswise into equal ½-inch wide strips. In a small bowl, combine **ricotta, 1 tablespoon each water and oil**; season to taste with **salt and pepper**.



4. Season grilled vegetables

Transfer **vegetables** to a cutting board to let cool slightly. Cut **zucchini and yellow squash** crosswise into ½-inch pieces. Thinly slice **Fresno chile**. Combine cut vegetables in the same bowl. Add **chopped garlic**, and toss to combine. Season to taste with **salt and pepper**.



2. Prep vegetables

Trim ends from **zucchini and yellow squash**, then quarter lengthwise. Halve **Fresno chile**, remove stem, core, and seeds. Finely chop **1 teaspoon garlic**. Pick **parsley and mint leaves** from stems, discarding stems. Finely grate **¼ teaspoon lemon zest**. Separately squeeze **1 tablespoon juice** into a small bowl.



5. Cook pasta

Add **pasta** to boiling water. Cook, stirring, until al dente, 2–3 minutes. Reserve **¼ cup pasta water**, then drain pasta. Return pasta, reserved pasta water, **grilled vegetables, lemon juice**, and **2 tablespoons butter** to pot. Add **half each of the mint and parsley** to the pasta, tearing leaves if large. Cook over medium, stirring until butter melts, about 2 minutes.



3. Grill squash

Preheat grill pan over high, if using. Brush grates lightly with **oil**. In a large bowl, toss **zucchini, yellow squash, and Fresno chile** with **1 tablespoon oil, ½ teaspoon salt, and a few grinds pepper**. Add vegetables to preheated grill or grill pan and cook, turning occasionally, until lightly charred and easily pierced with a fork, 6–9 minutes.



6. Finish & serve

Stir **lemon zest** into **ricotta mixture**, then season with **a pinch each salt and pepper**. Season pasta to taste with **salt and pepper**. Serve pasta topped with **dollops of the seasoned ricotta**. Garnish with **remaining mint and parsley leaves**. Season with **a few grinds of pepper** and **a drizzle of olive oil**. Enjoy!