



Grilled Summer Squash & Gluten Free 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

- 4 oz ricotta ²
- 1 zucchini
- 2 yellow squash
- 1 Fresno chile
- garlic
- ¼ oz fresh parsley
- ¼ oz fresh mint
- 1 lemon
- 9 oz gluten free fettuccine ¹

What you need

- kosher salt & ground pepper
- olive oil
- butter ²

Tools

- grill, grill pan, or skillet
- large pot with a lid
- microplane or grater

Allergens

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

Nutrition per serving

Calories 740kcal, Fat 36g, Carbs 82g, Protein 20g



1. Prep ricotta

Preheat grill and brush grates lightly with **oil**, if using. Bring a large pot of **salted water** to a boil.

In a small bowl, combine **ricotta**, **1 tablespoon each water and oil**; 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.



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.



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**.



5. Cook pasta

Add **pasta** to boiling water. Cook, stirring, until al dente, according to package instructions. Reserve **¼ cup cooking water**; drain pasta. Return pasta, reserved pasta water, **grilled veggies, lemon juice, and 4 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.



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 oil**. Enjoy!