



## Grilled Peppers & Asparagus

with Ricotta & Nutty Pesto



30-40min



2 Servings

Grilled peppers deliciously hold creamy ricotta, grilled asparagus and shallots, and a nutty parsley pesto. Serve them with toasted ciabatta for a knock-out summer mixed grill. Everything cooks at roughly the same time, but if your grill isn't big enough, just grill the veggies first and keep them warm while you grill the rolls.



## What we send

- 2 bell peppers
- ½ lb asparagus
- 1 shallot
- 1 lemon
- ¼ oz fresh parsley
- 1 oz roasted almonds<sup>3</sup>
- 4 oz ricotta<sup>1</sup>
- 2 ciabatta rolls<sup>2,4</sup>

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- grill or grill pan

## Allergens

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

## Nutrition per serving

Calories 630kcal, Fat 35g, Carbs 62g, Protein 22g



### 1. Prep vegetables

Preheat grill to medium-high, if using. Halve **peppers** lengthwise and remove core, seeds, and stems. Trim bottom 2 inches from **asparagus**. Halve **shallot**, remove peel, and finely chop ¼. Leave remaining ¾ shallot un-chopped.



### 2. Grill vegetables

Heat a grill pan over high, if using. Rub **peppers**, **asparagus**, and **whole shallot pieces** with **oil** and place on grill. Cover and cook over medium heat, turning occasionally until asparagus and shallot are lightly charred and tender, about 12 minutes, and peppers are charred and tender, about 20 minutes.



### 3. Prep pesto

Meanwhile, zest **half of the lemon**. Finely chop **parsley leaves**; discard stems. Coarsely chop **almonds**. On the cutting board, chop the **parsley**, **almonds**, **chopped shallot**, and **half of lemon zest** together until finely chopped.



### 4. Make pesto & ricotta

Transfer **chopped pesto ingredients** to a small bowl and stir in **3 tablespoons oil**. Squeeze **half of lemon** (save rest for own use) and add **1 tablespoon juice** to pesto. Season to taste with **salt** and **pepper**. In another small bowl, combine **ricotta** with **remaining lemon zest**. Season to taste with **salt** and **pepper**.



### 5. Grill bread

Split **ciabatta** horizontally and rub with **oil**. Grill, turning occasionally, until golden, 6-7 minutes.



### 6. Finish & serve

Transfer **peppers** to plates and fill with **ricotta mixture**. Coarsely chop **grilled asparagus** and **shallot**, and divide between peppers. Spoon **half of pesto mixture** onto peppers and serve **remaining pesto** on the side if desired. Cut **ciabatta** in half and serve alongside. Drizzle peppers with **olive oil**. Enjoy!