





Orecchiette Pasta with Zucchini, Ricotta and Mint

 20-30min  2 Portions

This spring pasta uses few ingredients but maximises the flavour of each and every one of them. For starters, the zucchini is browned in the pan, porcini mushrooms are added for earthiness, then lemon juice brightens up the mix. The finished pasta is topped with a mix of chilli, mint and ricotta.

What we send

- garlic cloves
- ricotta cheese ⁷
- slivered almonds ¹⁵
- mint, long green chilli
- orecchiette pasta ¹
- lemon
- zucchini
- porcini mushrooms ¹⁷

What you'll require

- olive oil
- salt and pepper

Utensils

- chargrill or frypan
- Colander
- grater
- Kettle
- large frypan
- large saucepan

- Our veggies come straight from the farm, so please wash them before cooking.

Allergens

Gluten (1), Milk (7), Tree Nuts (15), Sulphites (17). May contain traces of other allergens.

Nutrition per serving

Energy 680.0kcal, Fat 23.1g, Proteins 26.1g, Carbs 86.1g



1. Prepare vegetables

Bring a kettle to the boil. Place **porcini mushrooms** in a small heatproof bowl and cover with 120ml of boiling water. Stand for 10 mins. Bring a large saucepan of salted water to the boil for the pasta. Slice the **zucchini** on an angle into 5mm thick slices. Finely chop the **garlic**. Zest the **lemon** and juice half. Cut remaining half into wedges.



4. Cook aromatics

Meanwhile, reserving the liquid, transfer the **mushrooms** to a board and finely chop. Heat 2 tsp **oil** in same large frypan over medium-high heat. Cook the mushrooms, **garlic** and 1 tsp **lemon zest** for 30 secs or until fragrant.



2. Cook pasta

Cook the **pasta** in the boiling water for 10 mins or until just al dente, then drain. Place the **almonds** in a cold large frypan over medium-high heat and cook for 2-3 mins, stirring occasionally until golden. Set aside.



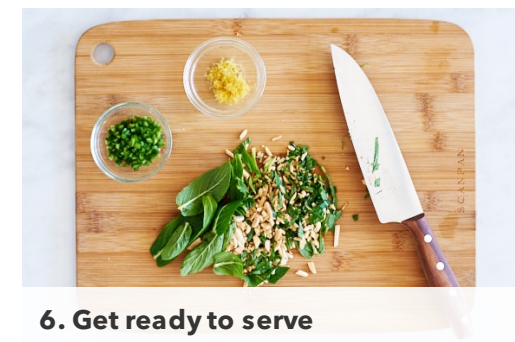
5. Stir in pasta

Add the **pasta** and 2 tbs **lemon juice** to the **mushrooms** and toss to coat. Add the reserved mushroom water and cook for 1-2 mins until sauce reduces and coats pasta. Season with **salt and pepper**. Toss through the **zucchini** to warm through.



3. Cook zucchini

Meanwhile, heat 1 tbs **oil** in a large chargrill or same large frypan over medium-high heat. Cook the **zucchini** for 6 mins, turning occasionally or until lightly charred.



6. Get ready to serve

Pick the **mint** leaves (discard stems). Finely chop the **green chilli**. Coarsely chop the **toasted almonds** and **mint** leaves together. Combine with the remaining **lemon zest** and **chilli** and sprinkle over the **pasta** with half the **ricotta** (reserve remaining half for another use). Serve with **lemon wedges**.