

MARLEY SPOON



Lemon and Greens Spaghetti

with Goat's Cheese and Chilli



20-30min



2 Portions

Light and fresh are the orders of the day and this simple vegetarian pasta dish fits the bill perfectly. Top it off with the pleasant crunch of toasted almonds and a crumble of decadent goat's cheese, this quick dinner is very much smart and stylish.

What we send

- 2 long green chilli, 3 garlic cloves, mint
- goat's cheese ⁷
- Nuts, Almond, Toasted, Skin On ¹⁵
- lemon
- spaghetti ¹
- green peas
- asparagus

What you'll require

- extra virgin olive oil
- salt and pepper

Utensils

- Colander
- grater
- Kettle
- large frypan
- medium saucepan

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

Allergens

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

Nutrition per serving

Energy 810.0kcal, Fat 26.8g, Proteins 34.2g, Carbs 98.6g



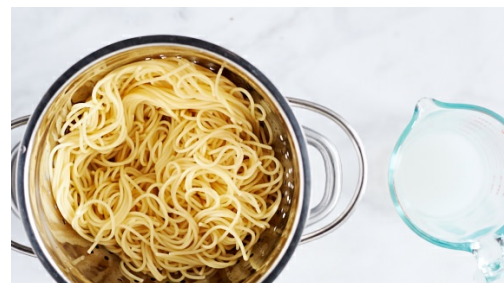
1. Prepare vegetables

Bring a medium saucepan of salted water to the boil for the pasta. Bring a kettle to the boil. Trim woody ends of the **asparagus** and cut into 2cm pieces. Place in a heatproof bowl with the **peas** and cover with boiling water. Stand for 2 mins then drain and refresh under cold water. Drain again.



4. Prepare ingredients

Meanwhile, finely chop the **garlic**. Finely chop the **chilli** (use one or two chillies depending on your preference for heat - deseed if you prefer less heat). Zest the **lemon** and squeeze the juice into a separate bowl. Pick the **mint** leaves (discard stems) and finely chop, reserving a few whole leaves for garnish.



2. Cook pasta

Cook the **pasta** in the boiling water for 8 mins or until al dente. Reserve 80ml (1/3 cup) cooking liquid and then drain.



5. Cook sauce

Heat 1 tbs **oil** in same frypan over low heat. Cook the **garlic, chilli** and 1 tsp **lemon zest** (reserve remaining for garnish) for 5 mins or until soft and golden, but not browned. Add the **pasta**, 2 tbs **lemon juice** and the **reserved pasta water** and cook for 2 mins or until liquid is reduced by half. Season with **salt and pepper**.



3. Toast almonds

Place the **almonds** in a large frypan and cook over medium-high heat for 3 mins, stirring occasionally, until toasted and fragrant. Set aside to cool before chopping.



6. Get ready to serve

Stir the **peas, asparagus** and **chopped mint** into the **pasta** and cook for 1 min or until heated through. Transfer to bowls and serve topped with the **goat's cheese**, remaining **lemon zest, reserved mint leaves** and **almonds**. Season with freshly **ground black pepper**.