

# MARLEY SPOON



## Zucchini Spaghetti

with Pecans and Mint



20-30min



2 Portions

Now that summer is upon us, we are always looking for lighter meals that really satisfy us and this delicious pasta dish certainly does just that. The light and lemony goat' cheese sauce gives the pasta a lovely coating, while the pecans and mint add amazing flavour and texture.



## What we send

- goat's cheese <sup>7</sup>
- lemon
- green peas
- spaghetti <sup>1</sup>
- pecan nuts <sup>15</sup>
- mint
- zucchini

## What you'll require

- olive oil
- salt and pepper
- spray oil

## Utensils

- Colander
- foil
- grater
- large saucepan
- oven tray
- small frypan

- 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 800.0kcal, Fat 32.0g, Proteins 30.4g, Carbs 89.9g



### 1. Prepare ingredients

Preheat oven grill to medium. Bring a large saucepan of salted water to the boil for the pasta. Thinly slice the **zucchini** lengthwise (approx. 5mm thick). Pick the **mint** leaves (discard stems). Line 1 oven tray with foil and lightly spray with **oil**.



### 4. Cook pasta

Meanwhile, cook the **pasta** in the boiling water for 8 mins or until al dente. Add the **peas** for the last 2 mins of cooking. Reserve 60ml (1/4 cup) cooking liquid, then drain and return to pan.



### 2. Toast pecans

Place **pecans** in a small frypan and cook over medium heat, stirring, for 3 mins or until toasted and fragrant.



### 5. Finish zucchini

Zest the **lemon** and cut into 2 cheeks. Combine the **lemon zest** with 2 tsp **oil**, **salt** and half of the **goat's cheese** and stir to combine. Add to the **pasta** and **peas** with the **zucchini** and enough reserved cooking liquid so the cheese coats the pasta.



### 3. Grill zucchini

Add **zucchini** to tray and lightly spray with **oil**. Cook under the grill for 6-8 mins or until zucchini are blistered and brown. Season with **salt** and set aside.



### 6. Get ready to serve

Gather **mint** and **pecans** together and coarsely chop. Add most of mint and the pecans to the **pasta** and toss to combine. Crumble the remaining **goat's cheese** over the **pasta** and serve with the remaining mint and pecan mixture and **lemon cheeks**. Season with **pepper**.