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Summertime Ricotta and Vegetable Pasta with Tomato Salad



30-40min



4 Portions

Pasta dishes are always popular, whatever the time of year, but we love giving it a twist to suit the season, and this light, creamy recipe is simply delicious, perfect for Summer. The genius of it, is that you get to cook the pasta and veggies in the one pan, and prepare the zesty ricotta mixture in the one bowl, then toss the two together and enjoy!

What we send

- wholemeal penne ¹
- parmesan ⁷
- baby rocket leaves
- roma tomato
- ricotta ⁷
- basil
- lemon
- walnuts ¹⁵
- green peas
- corn cob
- green beans

What you'll require

- olive oil
- salt and pepper

Utensils

- Colander
- grater
- large saucepan
- small frypan
- Our veggies come straight from the farm, so please wash them before cooking.

Cooking tip

If you think some of your family may not like the walnuts mixed into the pasta, keep them separate then scatter over at the end for those who like them.

Allergens

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

Nutrition per serving

Energy 600.0kcal, Fat 20.6g, Proteins 22.0g, Carbs 75.8g



1. Cook pasta

Bring a large saucepan of salted water to the boil. Trim ends of **beans** and cut into 2cm pieces. Add **pasta** to the water and cook for 5 mins, adding **corn cobs** for a further 4 mins, beans for 2 mins and **peas** for the final min. Drain well and transfer corn cobs to a board. Return pasta, beans and peas to the pan.



4. Prepare salad

Juice half the **lemon** into a large bowl (reserve remaining half for another use). Add 1 tbs **oil** and season with **sea salt and pepper**, if desired. Coarsely chop the **tomatoes** and add to the bowl with the **rocket**. Gently toss to coat.



2. Prepare ingredients

Meanwhile, heat a small frypan over medium-high heat and toast the **walnuts** for 2-3 mins, shaking the pan regularly, until lightly toasted. Set aside to cool. Zest the **lemon**. Pick the **basil** leaves (discard stems) and thinly shred half the leaves.



5. Cut corn

Lay **corn cobs** on a board and, using a sharp knife, carefully slice off the kernels. Grate $\frac{3}{4}$ of the **parmesan** (reserve remainder for another use).



3. Prepare ricotta

Finely chop the **walnuts**. Combine 150g **ricotta** (reserve remainder for another use), **lemon zest**, **shredded basil**, walnuts (see cooking tip) and 1 tbs **oil** in a medium bowl. Season lightly with **sea salt and pepper**, if desired.



6. Get ready to serve

Add the **ricotta mixture**, **corn** and **parmesan** to the **pasta** and gently toss to combine. Divide pasta between bowls and scatter over the remaining **basil**. Serve with the **tomato and rocket salad**.