



Grilled Peppers and Asparagus

with Ricotta and Nutty Pesto



20-30min



4 Servings

Grilled peppers deliciously hold creamy ricotta, grilled asparagus and shallots, and a nutty parsley pesto. Serve them with toasted focaccia 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. Cook, relax, and enjoy!

What we send

- fresh parsley
- lemon
- shallot
- red bell peppers
- green asparagus

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 612.0kcal, Fat 35.8g, Proteins 19.9g, Carbs 46.7g



1. Prep vegetables

Light a grill if using. Halve **peppers** lengthwise and remove core, seeds, and stems. Trim **bottom 2 inches** from asparagus. Halve **shallot(s)**, remove peel, and finely chop $\frac{1}{4}$. Leave **remaining shallots** un-chopped.



4. Make pesto & ricotta

Transfer **pesto ingredients** to a small bowl and stir in $\frac{1}{4}$ **cup oil**. Squeeze **lemon** and add **1½ tablespoons juice** to pesto. Season with $\frac{1}{2}$ **teaspoon salt** and **a few grinds of pepper**. In another small bowl, combine **ricotta** with **remaining lemon zest** and a $\frac{1}{4}$ **teaspoon each salt** and **pepper**.



2. Grill vegetables

Heat a grill pan if using over high. Rub **peppers, asparagus,** and **shallot pieces** with **oil** and place on grill. Cover and cook on 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.



5. Grill bread

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



3. Prep pesto

Meanwhile, zest the **lemon**. Pick **parsley leaves** from stems and chop leaves. Coarsely chop **almonds**. On the cutting board, chop together the parsley, almonds, chopped shallot, and half of lemon zest until fine.



6. Finish

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 **focaccia** in half and serve alongside. Drizzle peppers with **olive oil**. Enjoy!