

Web id00987hero threecheesespaghetti 110 ada69ba9a647fa12960473ab71cea8f3

Three Cheese Spaghetti

with Mint and Peas



30-40min



2 Portions

That's right, this pasta features not one, or two, but three cheeses in an irresistibly creamy sauce. Think creamy feta, nutty parmesan and tangy goat's curd, plus fresh spinach, sweet leek and seasonal zucchini, which offset the richness. A little dried mint tossed through completes this winner weeknight dinner.

What we send

- dried mint
- leek, zucchini, garlic
- baby spinach leaves
- feta cheese ⁷
- green peas
- goats curd ⁷
- parmesan cheese ⁷
- spaghetti ¹

What you'll require

- butter ⁷
- milk ⁷
- olive oil
- plain flour ¹
- sea salt and pepper

Utensils

- large frypan with lid
- medium saucepan

Our vegies come fresh from the farm, so please wash them before use.

Allergens

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

Nutrition per serving

Energy 850kcal, Fat 39.4g, Carbs 87.5g, Proteins 31.7g



1. Prepare vegetables

Bring a medium saucepan of salted water to the boil for the pasta. Crush or finely chop the **garlic**. Trim and thinly slice the white part of the **leek**. Cut the **zucchini** in half lengthwise, then thinly slice on an angle. Coarsely chop the **baby spinach**. Drain and rinse the **peas**.



2. Cook spaghetti

Cook **¾ of the pasta** (reserve remainder for another use) in the pan of boiling water for 10 mins or until al dente. Reserve **80ml (⅓ cup) cooking water**, then drain the pasta. Return the pasta to the pan with **2 tsp olive oil** and toss to combine. Set aside.



3. Start cheese sauce

Meanwhile, finely grate **half the parmesan** (reserve remainder for another use). Crumble **feta**. Melt **20g butter** in a medium saucepan over medium heat, then stir in **1 tbs flour** and cook for 1 min. Remove from heat and gradually whisk in **80ml (⅓ cup) milk**. Return to medium heat and whisk in **reserved cooking water**, then cook for 1-2 mins until thickened slightly.



4. Add cheese

Add the **feta, parmesan** and **goat's curd** and stir until the cheeses have melted and the sauce is smooth. Remove from heat and cover to keep warm.



5. Cook vegetables

Heat **1 tbs olive oil** in a large frypan. Cook the **leek** and **garlic**, stirring, for 5 mins or until the leek is soft. Add the **zucchini** and **1 tsp dried mint** (reserve remainder for another use) and cook for 3 mins or until the vegetables are almost tender. Add the **spinach** and **peas** and cook for a further 2 mins or until the spinach has wilted.



6. Get ready to serve

Season with **salt and pepper**, add the **cheese sauce** and **pasta** and gently toss to combine. Divide among bowls to serve.