



Tortelloni & Walnut Gremolata

with Fresh Zucchini & Basil



20-30min



4 Servings

Who knew that zucchini, once grated and sautéed, melts into a thick sauce? We did! Mixed with garlic, lemon juice, Parmesan, and basil, this sauce might just be the sneakiest way to make sure everyone is eating their vegetables! Toasted walnuts are tossed with fresh garlic, lemon zest, Parmesan, and a pinch of crushed red pepper to make a flavorful and crunchy gremolata garnish. Cook, relax, an...

What we send

- lemon
- crushed red pepper flakes
- garlic
- fresh basil
- zucchini

What you need

- kosher salt & ground pepper
- olive oil

Tools

- box grater
- colander
- large pot
- large skillet

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 690.0kcal, Fat 43.0g, Proteins 26.0g, Carbs 58.0g



1. Prep zucchini

Bring a large pot of **salted water** to a boil. Trim ends from **zucchini**, then grate on the large holes of a box grater. (You can also use a food processor with shredding attachment.) Transfer to a colander and sprinkle with **1 teaspoon salt**. Toss to combine. Set colander over a large bowl or in sink to drain until step 4.



4. Make zucchini sauce

Squeeze **zucchini** with your hands to remove excess moisture. In same skillet, heat **¼ cup oil** over medium. Add zucchini and **remaining garlic**. Cook, stirring frequently, until zucchini is very soft and beginning to break down, 8-10 minutes. Reduce heat to medium-low if zucchini begins to brown.



2. Prep ingredients

Peel and finely chop **2 teaspoons garlic**. Finely grate **all of the Parmesan**. Zest **lemon**, then squeeze **1½ tablespoons lemon juice**, keeping them separate. Pick **basil leaves** from stems, then thinly slice leaves, discarding stems.



5. Cook pasta

Add **tortelloni** to boiling water. Cook until al dente, about 3 minutes. Reserve **1 cup pasta water**, then drain tortelloni and add to skillet with **zucchini**. Stir in pasta water, **lemon juice**, and **half of the basil**; increase heat to medium. Cook, stirring, until liquid is reduced by half, about 1 minute. Add **remaining Parmesan** in big pinches, stirring to combine.



3. Make walnut gremolata

Heat **2 teaspoons oil** in a large skillet over medium. Add **walnuts** and cook, stirring, until toasted, 3-4 minutes. Transfer walnuts to a cutting board to cool slightly, then coarsely chop. In a medium bowl, combine **chopped walnuts**, **lemon zest**, **¼ cup of the Parmesan**, **½ teaspoon of the garlic**, and **a pinch each salt, pepper, and crushed red pepper**.



6. Finish & serve

Remove skillet from heat. Season **tortelloni** to taste with **salt** and **pepper**. Serve **tortelloni** topped with **walnut gremolata** and **remaining basil**. Drizzle with **olive oil**, if desired. Enjoy!