

# Our State eats

Published in the January 2022 issue of Our State

## Baked Vegetable Spaghetti

Yield: 6 servings.

- 16 ounces whole-milk ricotta
- Zest and juice of 1 lemon
- 1 pound spaghetti or angel hair pasta, uncooked
- 2 medium carrots, peeled and thinly sliced
- $\frac{1}{3}$  cup pine nuts
- 2 tablespoons extra-virgin olive oil
- 2 cloves garlic, finely chopped
- 1 shallot, trimmed and sliced
- 2 medium zucchini, shredded
- 1 cup frozen peas
- 1 cup vegetable stock
- $1\frac{1}{2}$  cups light cream
- Salt and pepper to taste
- 2 green onions, sliced
- 1 cup grated Parmesan cheese

Place ricotta, zest, and lemon juice in a bowl. Stir until well combined. Set aside.

In a stockpot of boiling water, cook pasta according to package instructions or until al dente. Add carrots 2 minutes before pasta is done.



Preheat oven to 350°. Prepare a 9 x 13-inch baking dish with cooking spray.

In a large frying pan over medium heat, toast pine nuts, shaking the pan occasionally, for 2 minutes or until evenly browned. Transfer to a bowl. Heat oil in the frying pan. Add garlic and shallot, and cook, stirring often, for 1 minute or until aromatic. Stir in zucchini and peas. Add stock and cream. Simmer for 5 minutes or until sauce has thickened slightly.

Drain the pasta and carrot mixture and return to the pot. Add the vegetable mixture. Season with salt and pepper to taste and toss well to combine. Pour pasta mixture into prepared baking dish. Top with dollops of lemony ricotta, sliced green onions, and Parmesan.

Bake for 15 to 20 minutes or until ricotta melts over pasta. Sprinkle with pine nuts before serving.

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