



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: BROCCOLINI

Broccolini is often misidentified as young broccoli. It is actually a natural cross between broccoli and gai lan.

1. TORTELLINI DI POLLO

WITH BALSAMIC TOMATOES

 20 Minutes

 4 Servings

Freshly made by iPastai - chicken tortellini tossed in a roasted cherry tomato sauce with balsamic vinegar and antipasto. Served with lightly steamed broccolini.

FROM YOUR BOX

CHERRY TOMATOES	1 packet (400g)
RED ONION	1
GARLIC CLOVE	1
BROCCOLINI	1 bunch
CHICKEN TORTELLINI	1 packet (600g)
ANTIPASTO KIT	1 packet (250g)
CHIVES	1/3 bunch *

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil, salt, pepper, balsamic vinegar

KEY UTENSILS

oven dish, saucepan

NOTES

No gluten option - chicken tortellini is replaced with GF gnocchi + 1 packet of roasted chicken. Cook gnocchi for 3 minutes, add chicken along with antipasto kit at step 4.



1. ROAST THE TOMATOES

Set oven to 220°C.

Halve cherry tomatoes, thinly wedge red onion and crush garlic. Toss in a lined oven dish with **2 tbsp olive oil** and **2 tbsp balsamic vinegar**. Roast for 15 minutes.



2. BLANCH THE BROCCOLINI

Bring a large saucepan of water to the boil.

Trim and blanch broccolini for 2-3 minutes. Remove with a slotted spoon (reserve boiling water for step 3).



3. COOK THE TORTELLINI

Add tortellini to boiling water and simmer for 3-4 minutes. Drain or remove with the slotted spoon.



4. SQUASH THE TOMATOES

Remove the tomato dish from the oven and squash lightly using a spoon. Stir in the antipasto kit.



5. ADD THE TORTELLINI

Add tortellini to sauce and toss carefully to combine. Adjust seasoning with **salt and pepper** if needed.



6. FINISH AND SERVE

Serve squashed tomato tortellini with broccolini. Top with chopped chives.