



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: CHIVES

Any leftover chives are delicious in a breakfast omelette! Store chives in a container, wrapped in damp paper or kitchen towel to prevent it from dehydrating in the fridge.



3. CREAMY PASTA SALAD

WITH BEEF SCALLOPINI

 30 Minutes

 4 Servings

Creamy pasta salad tossed with fresh tomatoes, sugar snap peas and grilled zucchini served alongside beef scallopini.

FROM YOUR BOX

SHORT PASTA	1 packet (500g)
ZUCCHINI	1
RED ONION	1
SOUR CREAM	1/2 tub (100g) *
TOMATO CHUTNEY	1/2 jar *
SUGAR SNAP PEAS	1/2 packet (125g) *
TOMATOES	2
CHIVES	1/3 bunch *
BEEF SCALLOPINI	600g

* Ingredient also used in another recipe

FROM YOUR PANTRY

oil (for cooking), salt, pepper, Italian herbs (or use oregano)

KEY UTENSILS

saucepan, grill or frypan

NOTES

You can skip step 2 (grill the zucchini). Grate and add to sauce instead at step 3.

Make sure your frypan is very hot prior to adding scallopini to cook. This is to ensure they brown and do not stew in the pan.

No beef option - beef scallopini is replaced with chicken schnitzels. Cook over medium-high heat for 4-5 minutes on each side or until cooked through.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to the boil. Add pasta and cook according to packet instructions or until cooked al dente. Drain, reserving 1 cup pasta water, and rinse. Reserve pan, see step 3.



2. GRILL THE ZUCCHINI

Heat a pan over medium-high heat (see notes). Cut zucchini into 1cm slices (lengthways). Rub with **oil, salt and pepper** then cook for 2-3 minutes on each side or until charred and tender. Remove and place on a chopping board, reserve pan.



3. MAKE THE SAUCE

Slice onion. Reheat pasta pot with **oil** over medium heat. Add onion and **1/2 tsp Italian herbs**, cook for 4-5 minutes or until softened. Stir in sour cream, chutney and **reserved pasta water**. Combine well, remove from heat.



4. TOSS IT ALL TOGETHER

Slice zucchini and sugar snap peas, dice tomatoes and chop chives (reserve some for garnish if you like!). Add all to sauce then toss in pasta to combine. Adjust seasoning with **salt and pepper** to taste.



5. COOK THE SCALLOPINI

Reheat frypan over high heat. Rub scallopini with **oil, 1 tsp Italian herbs, salt and pepper**. Cook for 1 minute on each side, or until browned and cooked to your liking (see notes).



6. FINISH AND PLATE

Serve creamy pasta salad alongside scallopini and top with any reserved chives.

How did the cooking go? We'd love to know - help us by sharing your thoughts!
Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

