



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: IPASTAI PASTA

iPastai uses top-quality local ingredients and secret family recipes to create mouthwatering fresh pasta. It's 100% natural ingredients, 100% hand-made, and 100% delicious!



4. WAGYU BEEF TORTELLONE

Just one bite of this decadent-yet-easy dinner will make you fall in love with Wagyu beef! Wagyu beef is extra marbled, tender, and flavourful, and goes perfectly with hand-made pasta from iPastai and a fresh, seasonal salad.

 25 Minutes

 2 Servings

FROM YOUR BOX

BROWN ONION	1
GARLIC CLOVE	1
ENGLISH SPINACH	1/2 bunch *
PASTA SAUCE	1 jar (350g)
BABY COS LETTUCE	1
TOMATO	1
GREEN OLIVES	1/2 jar *
WAGYU BEEF TORTELLONE	1 packet (400g)
CHIVES	1/3 bunch *

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil for cooking, dried oregano, salt, pepper, balsamic vinegar

KEY UTENSILS

saucepan, large frypan

NOTES

If the sauce is too thick, add some pasta water at step 4.

No beef option - beef tortellone is replaced with chicken tortellini (tortellini di pollo). Cook as per recipe instructions.

No gluten option - tortellone is replaced with gluten-free gnocchi and sliced chicken. Add sliced chicken to sauce at step 2. Cook gnocchi for 3-4 minutes then toss into sauce at step 4.



1. COOK THE ONION

Bring a saucepan of water boil for step 4.

Heat a frypan with **oil** over medium heat. Slice and add onion. Cook for 4-5 minutes or until softened. Crush and add garlic and **1/2 tsp oregano**.



2. SIMMER THE SAUCE

Rinse and roughly chop spinach. Add to pan with pasta sauce and **1/2 jar water**. Simmer, semi-covered, for 10 minutes.



3. MAKE THE SALAD

Rinse and roughly chop lettuce and wedge tomato. Toss together with olives and dress with **2 tsp olive oil** and **1 tsp balsamic vinegar**.



4. COOK THE PASTA

Add tortellone to boiling water and cook for 3-4 minutes. Add to sauce and stir gently to combine. Season with **salt and pepper** (see notes).



5. FINISH AND PLATE

Serve beef tortellone and sauce between bowls. Top with chopped chives and serve with salad.

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.

