



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

 4 Servings

## FROM YOUR BOX

LEEK	1
GARLIC CLOVES	2
ENGLISH SPINACH	1/2 bunch *
PASTA SAUCE	1 jar (500g)
BABY COS LETTUCE	2-pack
TOMATOES	2
GREEN OLIVES	1/2 jar *
WAGYU BEEF TORTELLONE	1 packet (600g)
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

large saucepan, large frypan

## NOTES

If the sauce feels 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 LEEK

Bring a large saucepan of water boil for step 4.

Heat a frypan with **oil** over medium heat. Slice and add leek. Cook for 4-5 minutes or until softened. Crush and add garlic and **1 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 tomatoes. Toss together with olives and dress with **1 tbsp olive oil** and **1/2 tbsp balsamic vinegar**.



### 4. COOK THE TORTELLONE

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.

