



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: CHIVES

This herb may look simple, but don't get fooled; it's rich in vitamin K, folic acid, vitamin C, and many minerals. It's great in salads, sandwiches, and warm dishes like pastas, gnocchi and egg recipes!



4. PASTA BAKE

WITH RICOTTA AND CACCIATORE SAUSAGE

 30 Minutes

 2 Servings

Creamy ricotta and savoury cacciatore sausage tossed with pasta and finished in the oven... We can't get enough of this meal, and we hope you'll love it too!

FROM YOUR BOX

SHORT PASTA	250g
BROWN ONION	1/2 *
GARLIC CLOVE	1
PORK CACCIATORE SAUSAGE	1
COURGETTES	2
TOMATO SUGO	1 jar (350g)
RICOTTA CHEESE	1/2 tub (125g) *
CHIVES	1/3 bunch *
COS LETTUCE	1 *
YELLOW CAPSICUM	1/2 *

* Ingredient also used in another recipe

FROM YOUR PANTRY

oil (for cooking), salt, pepper, dried oregano, red wine vinegar (optional)

KEY UTENSILS

saucepan, large frypan (ovenproof if you have)

NOTES

Add diced capsicum to pan at step 3 instead of in salad if preferred.

If short on time, instead of baking the pasta, simmer for 5 more minutes at step 3, toss in pasta and ricotta then serve.

No pork option - cacciatore is replaced with sliced turkey. Add in step 3.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Set oven to 200°C.

Bring a saucepan of water to the boil. Add pasta and cook according to packet instructions or until al dente. Drain, reserving **1/2 cup pasta water**.



2. SAUTÉ THE ONION

Heat large frypan with **oil** over medium-high heat. Slice and add onion. Cook for 4-5 minutes. Crush and add garlic and **1 tsp oregano**.



3. ADD THE CACCIATORE

Dice cacciatore and add to the pan. Grate and add courgettes along with tomato sugo. Cook for 5 minutes (see notes).



4. BAKE THE PASTA

Toss pasta with sauce, adding **reserved water** as needed (we used 1/2 cup). Season with **salt and pepper**.

Transfer to oven-proof dish (unless your frypan is ovenproof). Top with **1/2 tub ricotta** and sliced chives. Bake for 10 minutes.



5. TOSS THE SALAD

Roughly chop lettuce and dice capsicum. Toss in a bowl with **oil and vinegar** (optional).



6. FINISH AND PLATE

Serve pasta bake and salad at the table.

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.

