



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

 4 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	1 packet (500g)
BROWN ONION	1/2 *
GARLIC CLOVES	2
PORK CACCIATORE SAUSAGE	1
ZUCCHINI	1
PASTA SAUCE	1 jar (500g)
RICOTTA CHEESE	1/2 tub (250g) *
CHIVES	1/3 bunch *
COS LETTUCE	1 *
YELLOW CAPSICUM	1

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

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

## 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 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 **2 tsp oregano**.



### 3. ADD THE CACCIATORE

Dice cacciatore and add to the pan. Grate and add zucchini along with pasta sauce. Cook for 5 minutes (see notes).



### 4. BAKE THE PASTA

Toss pasta with sauce, adding **reserved water** as needed (we used 1 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.

