



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Basil


Fresh basil should only be added to dishes for a short cooking time or fresh at the end, otherwise it will lose its lovely flavour!



D2 Beef Tortellone with Ratatouille Sauce

Wagu beef tortellone pasta from iPastai tossed with a roasted ratatouille sauce and finished with fresh basil.

 30 minutes

 2 servings

 Beef

28 January 2022

Customise it!

This ratatouille sauce is a light, summery olive oil base sauce, however if you love a more rich tomato sauce you can add a tomato sugo or chopped tomatoes to the roast veggies.

FROM YOUR BOX

TOMATO	1
ZUCCHINI	1
YELLOW CAPSICUM	1
TORTELLONE PASTA	1 packet (300g)
BASIL	1 packet (20g)

FROM YOUR PANTRY

olive oil, salt, pepper, balsamic vinegar, dried Italian herbs, 1 garlic clove

KEY UTENSILS

saucepan, oven dish

NOTES

If you don't have dried Italian herbs you can use dried oregano, thyme or rosemary.

Garnish the pasta with some parmesan cheese if you have some!

No gluten option – tortellone pasta is replaced with GF gnocchi and cooked chicken breast.

Cook the gnocchi as per step 3. Toss with veggies in step 4 along with cooked chicken breast.



1. PREPARE THE VEGGIES

Set oven to 220°C.

Wedge tomato, dice zucchini and slice capsicum. Toss in a lined oven dish.



2. ROAST THE VEGGIES

Add **2 tbsp balsamic vinegar, 1 crushed garlic clove, 1 tsp dried Italian herbs, 1/3 cup olive oil, salt and pepper**. Toss to combine and roast in oven for 20 minutes until golden.



3. COOK THE PASTA

Bring a saucepan of water to boil. Add tortellone pasta and cook for 3-4 minutes. Drain and set aside.



4. TOSS THE PASTA & SERVE

Remove veggies from oven after they are cooked. Squash tomato wedges slightly with a fork to make a sauce consistency. Add cooked pasta and toss to combine. Season with **salt and pepper**.

Serve the pasta at the table. Slice the basil leaves and use to garnish.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

