



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Butternut Pumpkin

Also known as butternut squash, butternut pumpkin is a type of winter squash that grows on a vine. It has a sweet, nutty taste similar to that of pumpkin!



D2 One Pot Minestrone with Ham & Cheese Ravioli

A hearty minestrone with diced pumpkin and fresh ravioli from iPastai, all simmered in one pot then garnished with fresh basil.

 25 minutes

 2 servings

 Pork

15 July 2022

Switch it up!

If you don't feel like making soup, you can sauté the vegetables in a pan until soft. Toss the cooked ravioli through the vegetables and garnish with basil.

FROM YOUR BOX

BUTTERNUT PUMPKIN	1
RED CAPSICUM	1
TOMATO	1
CELERY STALK	1
STOCK PASTE	1 jar
TOMATO PASTE	1 sachet
FRESH RAVIOLI	300g
BASIL	1 packet

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano, 1 garlic clove

KEY UTENSILS

large saucepan

NOTES

You can peel the pumpkin if preferred!

If you used the whole pumpkin you may need to add another 1 tsp stock paste and 1 cup water in step 3 to cook the ravioli.

Add a sprinkle of parmesan cheese to serve if you have some!

No gluten option - ravioli is replaced with gluten-free ravioli and ham. Slice ham and add to the saucepan along with vegetables in step 1. Add ravioli to broth as per step 3, along with an extra 1/2 cup water.



1. SAUTÉ THE VEGETABLES

Heat a large saucepan over medium heat with **olive oil**. Dice pumpkin (2-3cm, use to taste), capsicum and tomato (see notes). Slice celery. Add all to pan as you go along with **1-2 tsp oregano**. Cook for 5 minutes until softened.



2. SIMMER THE BROTH

Add **1 crushed garlic clove** and 1/2 jar stock paste. Stir in tomato paste and **3 cups water** (see notes). Cover, bring to the boil and simmer for 10 minutes.



3. ADD THE RAVIOLI

Stir ravioli into broth. Simmer, uncovered, for a further 5 minutes until cooked through. Season to taste with **salt and pepper**.



4. FINISH AND SERVE

Divide minestrone among bowls. Garnish with fresh basil leaves (see notes).

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

