



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Almonds

If preferred, you can toast almonds before eating them for a richer, deeper nutty flavour.



D2 Romesco Parma Ham Ravioli

Fresh filled ravioli pasta from iPastai, tossed with a creamy roast red pepper sauce, sautéd vegetables, and finished with rocket leaves.

 20 minutes

 2 servings

 Pork

8 April 2022

Change the sauce!

If you have your own favourite stir through sauce or pesto you can use that instead! Slice the roast peppers and stir through the pasta. Chop and toast the almonds for a garnish.

FROM YOUR BOX

ROASTED CAPSICUM STRIPS	1 jar
RAW ALMONDS	1 packet
BROWN ONION	1
COURGETTES	3
CHERRY TOMATOES	1 bag (200g)
FRESH HAM RAVIOLI	1 packet (300g)
ROCKET LEAVES	1 bag (60g)

FROM YOUR PANTRY

olive oil, salt, pepper, 1 garlic clove, red wine vinegar, dried oregano

KEY UTENSILS

large frypan, saucepan, stick mixer or blender

NOTES

You can also garnish the pasta with some parmesan, chilli flakes, or fresh basil leaves if you have some.

No gluten option - pasta is replaced with GF pasta and ham. Dice and add ham to the pan in step 2 along with the vegetables. Cook the pasta as per step 3.



1. MAKE THE SAUCE

Bring a saucepan of water to boil.

Drain roasted peppers. Blend with almonds, **1/2 garlic clove**, **1/2 tbsp vinegar**, and **1 tbsp olive oil**, using a stick mixer or blender until smooth. Season with **salt and pepper**. Set aside.



4. TOSS THE RAVIOLI

Add cooked ravioli, sauce and **1/4 cup pasta cooking water** to pan with vegetables. Stir until combined. Season with **salt and pepper**.



2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **olive oil**. Slice onion, dice or slice courgettes and halve tomatoes. Add all to pan as you go, along with **1/2 tsp dried oregano**. Cook for 10 minutes until tender.



5. FINISH AND SERVE

Divide ravioli among bowls. Top with rocket leaves for garnish (see notes).



3. COOK THE RAVIOLI

Add ravioli to boiling water and cook for 3 minutes until tender. Reserve **1/4 cup pasta cooking water** before draining.

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**

