



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Ricotta

Ricotta is a creamy curd. The curd is literally cooked twice hence the name "ricotta", meaning re-cooked. Ricotta cheese is low in fat and high in protein.



## D4 Ham & Ricotta Pasta Bake

A shortcut style pasta bake with ham, veggies and ricotta cheese, topped with crispy sage leaves. The perfect weeknight dinner!

 25 minutes

 4 servings

 Pork

18 February 2022

## Skip the bake!

*If you don't feel like turning on the oven you can serve the ricotta fresh on top instead. Slice the sage leaves and add to the vegetables as they sauté instead.*

## FROM YOUR BOX

SHORT PASTA	1 packet (500g)
RED ONION	1
RED CAPSICUM	1
HAM	1 packet
BROCCOLI	1
TOMATO SUGO	1 jar
RICOTTA CHEESE	1 tub
SAGE	1 packet

## FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano

## KEY UTENSILS

saucepan, oven dish, frypan (see notes)

## NOTES

If you have an oven proof frypan you can use that instead of an oven dish.

For an extra child friendly version you can cook the broccolini on the side and add some cheddar cheese to melt on top of the bake.

**No gluten option - pasta is replaced with GF pasta.**



### 1. COOK THE PASTA

Set oven grill to 220°C.

Bring a saucepan of water to boil. Add pasta to boiling water and cook according to packet instructions until al dente. Reserve **1/2 cup pasta water** (see step 3).



### 2. SAUTÉ THE VEGETABLES

Meanwhile, heat a frypan over medium-high heat with **olive oil**. Slice onion, capsicum and ham. Chop broccoli into small pieces. Add to pan as you go along with **1 tsp oregano**. Cook for 5 minutes until vegetables are tender.



### 3. TOSS THE PASTA

Drain pasta and toss with vegetables in a large oven dish. Stir through reserved **1/2 cup pasta water** and tomato sugo. Season with **salt and pepper**.



### 4. FINISH AND SERVE

Spread ricotta on top of pasta. Pick and scatter sage leaves on top. Drizzle with **olive oil** and place under oven grill for 5 minutes until golden.

Serve pasta bake at the table.

**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**

