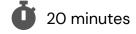




Creamy Boscaiola Penne with Ham

A comforting and delicious pasta dish with free-range smoked ham, cherry tomatoes, broccoli and creamy Napoletana (Boscaiola) sauce from Vesuvio Pasta, finished with fresh oregano.





4 servings



Use the leftovers!

You can make baked pasta using the leftovers! Combine leftover pasta with egg and grated cheese, spoon into muffin tins and top with more grated cheese. Bake until golden and set.

FROM YOUR BOX

SHORT PASTA	1 packet (500g)
BROCCOLI	1
BROWN ONION	1
CHERRY TOMATOES	2 packets (2 x 200g)
FREE-RANGE HAM	1 packet (180g)
BOSCAIOLA SAUCE	1 packet
OREGANO	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

large frypan, saucepan

NOTES

To quickly rinse the oregano leaves, place them in a bowl and cover with water to remove any excess sand.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add pasta and cook according to packet instructions or until al-dente.

Cut broccoli into small florets. Add to pasta to cook halfway. Drain and set aside.



2. COOK THE ONION

Heat a frypan with oil over medium heat. Dice and add onion along with 1 tsp dried thyme. Cook for 3 minutes until softened.



3. ADD TOMATOES AND HAM

Halve tomatoes and slice ham. Add to pan as you go and cook for 5 minutes until softened.



4. TOSS THE PASTA

Pour in boscaiola sauce and simmer for 2-3 minutes until warmed through. Toss in cooked pasta and broccoli until coated. Season with salt and pepper to taste.



5. FINISH AND SERVE

Garnish pasta with oregano leaves and serve at the table (see notes).



