



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!



## D4 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

 4 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
TOMATOES	2
CELERY STALKS	2
STOCK PASTE	1 jar
TOMATO PASTE	2 sachets
FRESH RAVIOLI	500g
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!

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.



### 1. SAUTÉ THE VEGETABLES

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



### 2. SIMMER THE BROTH

Add **1 crushed garlic clove** and stock paste. Stir in tomato paste and **1.2L water**. 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](mailto:hello@dinnertwist.com.au)

