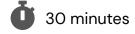




Prosciutto Tortello

with Roast Pumpkin & Crispy Sage

Fresh filled pasta with butter and balsamic sauce, roast pumpkin, sage and hazelnuts, served with a pear and rocket salad on the side.





4 servings



Spice it up!

You can add some ground nutmeg, cloves or cinnamon to the pumpkin before roasting for a different flavour. Some dried chilli flakes will also work well!

FROM YOUR BOX

RED ONION	1
BUTTERNUT PUMPKIN	1
PEAR	1
ROCKET LEAVES	1 bag (120g)
SAGE	1 packet
FRESH FILLED PASTA	1 packet (800g)
HAZELNUTS	1 packet (40g)

FROM YOUR PANTRY

oil for cooking, butter, olive oil, salt, pepper, dried thyme, balsamic vinegar

KEY UTENSILS

oven tray, frypan, large saucepan

NOTES

If you prefer to not crisp the sage leaves, you can slice them and toss with the pasta in step 5 instead.

You can choose to dress your salad or add parmesan if preferred.

No gluten option - pasta is replaced with fresh GF ravioli (vegetarian).



1. ROAST THE VEGETABLES

Set oven to 220°C.

Slice onion and dice pumpkin (2-3cm pieces). Toss on a lined oven tray with 1 tbsp thyme, oil, salt and pepper. Roast for 20 minutes until golden and cooked through.



2. PREPARE THE SALAD

Bring a saucepan of water to a boil (for step 4).

Slice pear and toss with rocket leaves. Set aside in fridge until serving.



3. PREPARE THE SAUCE

Heat a frypan over medium-high heat with 1 tbsp olive oil. Add sage leaves and cook for 1 minute until crisp (see notes). Remove to a plate.

Add 60g butter to pan. When foaming, stir in 1/4 cup balsamic vinegar. Take off heat.



4. COOK THE PASTA

Add pasta to boiling water and cook for 3-4 minutes until al dente. Drain and return pasta to pan.



5. TOSS THE PASTA

Toss cooked pasta with roast vegetables and balsamic sauce. Season to taste with salt and pepper.



6. FINISH AND SERVE

Chop hazelnuts and use to garnish along with sage leaves. Serve with salad (see notes).



