



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Sage

Sage is a lovely aromatic herb that pairs well with warm, nutty flavours, which makes it a great addition to this dish as it goes well with pumpkin and hazelnuts!



D4 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.



30 minutes



4 servings



Pork

16 September 2022

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.



4. COOK THE PASTA

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



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.



5. TOSS THE PASTA

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



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.



6. FINISH AND SERVE

Chop hazelnuts and use to garnish along with sage leaves. Serve with salad (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**

