



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Ricotta

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



D4 Spinach & Ricotta Spaghetti

A lighter version of the carbonara, with a blended spinach and ricotta sauce, tossed through pasta, topped with crispy ham, cherry tomatoes and toasted almonds.

 20 minutes

 4 servings

 Pork

1 April 2022

Switch it up!

You don't have to blend the spinach sauce if preferred. Simply chop the spinach and basil and stir through the pasta with the ricotta at the end until wilted.

FROM YOUR BOX

LONG PASTA	1 packet (500g)
BABY SPINACH	1 bag (200g)
RICOTTA	1 tub
BASIL	1 packet
HAM	1 packet
CHERRY TOMATOES	1 bag (400g)
SLIVERED ALMONDS	1 packet (60g)

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano

KEY UTENSILS

frypan, saucepan, stick mixer or blender

NOTES

You can add some crushed garlic to the spinach if you have some!

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to the boil. Add pasta and cook according to packet instructions until al-dente. Drain pasta reserving **1 cup of pasta water** and return to pan.



2. SAUTÉ THE SPINACH

Heat a large frypan over medium heat with **olive oil**. Add spinach (see notes), and cook until wilted. Take off heat.



3. BLEND THE SAUCE

Blend cooked spinach with ricotta and basil leaves (reserve some leaves for garnish if you like) until smooth. Set aside.



4. COOK THE TOPPING

Wipe out frypan and reheat over medium-high heat with **olive oil**. Chop and add ham, cook for 3-4 minutes until crispy. Halve tomatoes and add to pan along with slivered almonds and **2 tsp dried oregano**. Cook for a further 3 minutes.



5. TOSS THE PASTA

Toss cooked pasta with green sauce and **3/4 cup reserved pasta water** until combined. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Divide pasta among bowls. Top with crispy ham and tomato topping.

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**

