



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Ricotta


Ricotta (meaning re-cooked) is a fresh, soft Italian cheese made with whey, a liquid by-product in cheese making that is usually discarded, so it's a great sustainable product!



D4 Whole Baked Ricotta Pasta with Salami

Oven-roasted capsicum, zucchini and tomato tossed through pasta and creamy baked ricotta with fennel salami and finished with fresh rosemary.

 30 minutes

 4 servings

 Pork

22 July 2022

Spice it up!

You can add extra flavour to the ricotta as it bakes! Crushed garlic, chilli flakes or lemon zest work well! You can replace the fennel seeds with dried oregano or thyme if preferred.

FROM YOUR BOX

SHORT PASTA	500g
SALAMI	1 packet
RED CAPSICUM	1
RED ONION	1
ZUCCHINI	1
TOMATOES	2
RICOTTA CHEESE	1 tub (500g)
ROSEMARY STALK	1

FROM YOUR PANTRY

olive oil, salt, pepper, fennel seeds, dried Italian herbs, balsamic vinegar

KEY UTENSILS

saucepan, oven dish

NOTES

You can add garlic to the vegetables in step 2 if you have some.

If you have any fresh basil or oregano, you can use them to garnish with the rosemary!

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to boil. Add pasta and cook according to packet instructions until al-dente. Reserve **1/2 cup cooking water** before draining. Set aside.



2. PREPARE THE VEGETABLES

Slice salami, capsicum, onion and zucchini. Dice tomatoes. Toss all together in a lined oven dish with **1/3 cup olive oil, 1 tsp fennel seeds, salt and pepper** (see notes).



3. ADD RICOTTA & BAKE

Combine ricotta with **2 tsp dried Italian herbs, salt and pepper**. Place in the middle of the oven dish and drizzle with **olive oil**. Bake for 20 minutes until golden.



4. TOSS THE PASTA

Remove oven dish from oven. Stir through cooked pasta and **1 tbsp vinegar** until well combined. Season with **salt and pepper**.



5. FINISH AND SERVE

Garnish pasta with chopped rosemary and serve at the table (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**

