



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight Baby Spinach

Baby spinach is an incredibly healthy addition to your diet! 100 grams (or around 4 cups) contain only 20 calories, zero sugar and zero fat! Plus, it's high in health-boosting iron and fibre.



## 4 Ratatouille Pasta with Crispy Salami

Ratatouille is a classic French dish, traditionally made by baking finely sliced eggplant, capsicum, zucchini and tomato. This version is made in a frypan and also features crispy salami strips and bocconcini.

 35 minutes

 2 servings

 Pork

1 March 2021

### *In a hurry?*

*Use 2 frypans instead of 1. While pasta is cooking, skip to step 3, followed by step 4. Then, while ratatouille veggies are simmering, fry the salami in a separate frypan.*

## FROM YOUR BOX

SHORT PASTA	250g
SALAMI	100g
SHALLOT	1
GARLIC CLOVE	1
THYME	1/2 packet *
ZUCCHINI	1/2 *
RED CAPSICUM	1
BABY EGGPLANT	1
CHOPPED TOMATOES	400g
BABY SPINACH	1 bag (60g)
CHERRY BOCCONCINI	1/2 tub (100g) *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, balsamic vinegar, salt, pepper

## KEY UTENSILS

large frypan, saucepan

## NOTES

You can also lay the salami on a lined oven tray and bake at 200°C for 5 minutes to make salami chips. Break into pieces when cool.

**No pork option – salami is replaced with sliced turkey.** Slice and add to pan at step 4.

**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 or until al dente. Drain, reserving **1/2 cup pasta water**.



### 2. FRY THE SALAMI

Heat a large frypan with **oil** over high heat. Slice and add salami (see notes). Cook for 3–4 minutes until crispy, remove from pan, and reserve pan and oil.



### 3. COOK THE SHALLOT

Re-heat pan over medium–high heat. Slice and add shallot, cook for 5 minutes. Crush and add garlic and 1 tbsp roughly chopped thyme leaves (reserve some for garnish if desired).



### 4. ADD THE VEGETABLES

Dice zucchini, capsicum and eggplant. Add to pan as you go with chopped tomatoes and **1/2 tin water**. Semi-cover and simmer for 10 minutes.



### 5. FINISH THE PASTA

Add spinach, pasta, **1 tbsp vinegar** and **reserved pasta water** to sauce. Mix well and season to taste with **salt and pepper**.



### 6. FINISH AND PLATE

Tear bocconcini.

Divide pasta among bowls and top with crispy salami, bocconcini, and any reserved thyme leaves.

**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**

