



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Ricotta


Ricotta is a type of soft cheese. It's sweet and creamy, yet low in fat and high in protein. It can be enjoyed both cooked and as-is.



4 Pistachio and Cheese Ravioli with Prosciutto

Picture this; ravioli so soft and flavourful that you'd think a real Italian Nonna made them from scratch. Crispy, salty prosciutto... and a mild, herby ricotta topping to finish. Heaven in a mouthful!

 30 minutes

 2 servings

 Pork

5 October 2020

Keep it aside

Instead of adding the green beans to the sauce, you can steam, blanch or fry them and serve on the side.

FROM YOUR BOX

BASIL	1 packet
RICOTTA	1 tub (250g)
PROSCIUTTO	1 packet (100g)
SPRING ONIONS	1/3 bunch *
GREEN BEANS	1/2 bag (75g) *
GREEN OLIVES	1/2 jar *
TOMATO SUGO	1 jar (350g)
PISTACHIO AND CHEESE RAVIOLI	1 packet (400g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, salt, pepper, dried Italian herbs (or dried herb of choice)

KEY UTENSILS

large frypan, large saucepan

NOTES

For a creamy finish, add half of the ricotta-basil topping to the pasta & sauce at the end.

Got spare ricotta-basil topping and/or prosciutto after serving? You can add this to sandwiches, pita pockets, toss with potatoes and even use as toppings on pizza!

No pork option - prosciutto is replaced with pre-cooked sliced chicken. Skip step 2, and add chicken in step 3 with spring onions instead.

No gluten option - ravioli is replaced with GF gnocchi. Add half the ricotta-basil mixture to the sauce before serving.



1. MAKE THE TOPPING

Bring a large saucepan of water to the boil (for the pasta).

Roughly chop the basil and mix with ricotta, **1 tbsp olive oil, salt and pepper.** Set aside.



2. COOK THE PROSCIUTTO

Heat a large frypan over medium-high heat and cook prosciutto in batches until crispy. Keep the frypan warm for next step.



3. FRY THE VEGETABLES

Add **oil** to the pan. Slice the spring onions and halve the green beans, adding to the frypan as you go with **1/2 tsp Italian herbs.**



4. ADD THE SAUCE

Add the olives to the frypan along with sugo and **1/3 jar water.** Cover and simmer for 5 minutes.



5. COOK THE RAVIOLI

Add the ravioli to the boiling water and cook for 3-4 minutes until tender. Drain and add to the sauce. Combine well and season with **salt and pepper** (see notes).



6. FINISH AND SERVE

Divide ravioli and sauce into bowls and top with prosciutto and ricotta-basil topping (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**

