



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Basil

Basil is actually part of the mint family and is native to tropical Asia. It has been used for over 5000 years as both a spice and for its medicinal properties.



3 Mighty Green Pesto Pasta with Garlic and Thyme Steaks

A surprise green pesto sauce tossed through pasta with pan fried tomatoes and sliced, tender thyme steaks on the side.

 30 minutes

 4 servings

 Beef

20 August 2021

Hide the vegetables!

A very sneaky pesto! Blending the just cooked broccoli with the basil and parmesan lets you sneak in a whole lot of vegetable with very little fuss.

FROM YOUR BOX

| | |
|-----------------|------------------|
| FETTUCINE | 500g |
| BROCCOLI | 1 |
| GARLIC | 2 cloves |
| BEEF STEAKS | 600g |
| RED ONION | 1/2 * |
| CHERRY TOMATOES | 1/2 bag (200g) * |
| BASIL | 60g |
| GRATED PARMESAN | 2/3 packet * |
| LEMON | 1/2 * |

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, dried thyme, balsamic vinegar

KEY UTENSILS

large frypan, saucepan, food processor or stick mixer

NOTES

If you don't have a food processor, finely chop the broccoli and garlic and add to the pan at step 3. Chop the basil and add with parmesan at step 5.

No beef option - beef steaks are replaced with chicken schnitzels. Increase cooking time to 4-5 minutes on each side or until cooked through.

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. Chop broccoli into florets and add to the water for the last 2-3 minutes. Drain (reserving **1 cup pasta water**) and return to pan.



2. COOK THE STEAKS

Heat a frypan over medium-high heat. Crush 1 clove of garlic and rub over steaks with **1 tsp thyme, oil, salt and pepper**. Cook for 2-4 minutes each side until cooked to your liking. Remove to a plate and drizzle with **1 tbsp vinegar**. Keep pan over medium heat.



3. COOK THE ONION

Add **2 tbsp oil** to frypan. Slice and add onion. Cook for 2 minutes then add halved cherry tomatoes and **2 tsp thyme**. Cook for a further 2 minutes.



4. MAKE THE PESTO

Place cooked broccoli, 1 garlic clove and basil leaves into a food processor with 1 cup parmesan. Pulse with **3 tbsp olive oil** and **1/2 cup pasta water** (see notes).



5. TOSS WITH PASTA

Add vegetables and pesto into pasta pan and toss well. Add in remaining **pasta water** and squeeze in juice from 1/2 lemon. Season with **salt and pepper**.



6. FINISH AND PLATE

Slice steaks.

Serve pasta into bowls and add sliced steak on the side, sprinkle with remaining parmesan.

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

