



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Ricotta

This soft, white and unsalted Italian cheese is called 'ricotta', which means 'cooked twice'. That's because making this cheese requires multiple cooking steps!





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## Pasta Bake

with Ricotta and Prosciutto

Mamma mia, this pasta dish is a dream come true! Sweet potato, ricotta cheese, crispy prosciutto, local & seasonal veggies and a lovely tomato sauce to bind it all together. Grazie!

 30 minutes

 4 servings

 Pork

2 April 2021

## No oven?

*You can skip the oven in this dish. Instead, fry the prosciutto in a frypan and serve on top of the pasta along with dollops of fresh ricotta.*

## FROM YOUR BOX

SHORT PASTA	500g
BROWN ONION	1
SWEET POTATOES	400g
YELLOW CAPSICUM	1
ENGLISH SPINACH	1 bunch
TINNED TOMATOES	400g
TOMATO PASTE	1 sachet
RICOTTA CHEESE	1/3 tub *
PROSCIUTTO	100g
OREGANO	1 packet

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried Italian herbs (see notes)

## KEY UTENSILS

large ovenproof frypan (or frypan + ovenproof dish), saucepan

## NOTES

If you don't have dried Italian herbs, you can use dried sage, oregano, basil, rosemary or thyme.

**No pork option - prosciutto is replaced with smoked turkey.**

**No gluten option - pasta is replaced with GF pasta.**



### 1. COOK THE PASTA

Set the oven to 220°C.

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. COOK THE ONION

Heat a large frypan with **oil** over medium-high heat. Slice and add onion, cook for 4 minutes. Dice and add sweet potato with **2 tsp dried herbs**.



### 3. ADD THE VEGETABLES

Dice capsicum, wash and chop spinach. Add to pan with tinned tomatoes, tomato paste and **1 tin water**. Simmer, covered, for 5 minutes.



### 4. MIX AND BAKE PASTA

Add cooked pasta and **reserved pasta water** to pan, mix well and season with **salt and pepper**. Dot with ricotta, torn prosciutto and half the roughly chopped oregano leaves. Place in oven for 10-15 minutes or until golden and heated through.



### 5. FINISH AND PLATE

Serve pasta bake in bowls and sprinkle with remaining oregano.

**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**

