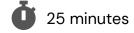




# Pastrami Pasta

# with Ricotta

Savoury beef pastrami added to a light-yet-filling pasta dish along with cherry tomatoes, ricotta cheese, and capsicum. Easy, tasty, and great for a summer's night.





4 servings



Beef

# Herbalicious

Don't be afraid to experiment with fresh herbs! For example, this dish would taste great with the addition of fresh basil, parsley, thyme, oregano or chives stirred in at the end.

#### FROM YOUR BOX

SHORT PASTA	500g
RED ONION	3/4 *
GARLIC CLOVES	2
CHERRY TOMATOES	1/2 bag (200g) *
RED CAPSICUM	1
PASTRAMI	150g
RICOTTA CHEESE	1/2 tub *
SNOW PEAS	1/2 bag (125g) *
PARSLEY	1/3 bunch *

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

olive oil, oil (for cooking), salt, pepper, balsamic vinegar, dried oregano

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

Use water from the pasta pot for extra richness.

No beef option - pastrami is replaced with sliced turkey. Cook as per recipe.

No gluten option - pasta is replaced with GF pasta.



#### 1. COOK THE PASTA

Bring a pot of water to the boil. Add pasta and cook according to packet instructions or until all dente. Drain and rinse.



#### 2. COOK THE ONION

Heat a frypan with 3 tbsp oil over medium-high heat. Slice and add onion with 2 tbsp vinegar and 1 tsp oregano. Crush and add garlic. Cook for 3-4 minutes.



#### 3. ADD THE PASTRAMI

Halve cherry tomatoes, slice capsicum and tear (or slice) pastrami. Add to pan as you go with 1 cup of water (see notes). Simmer for 5 minutes.



# 4. ADD RICOTTA AND PASTA

Add cooked pasta to pan with ricotta. Stir to combine and season with salt and pepper.



# 5. PREPARE THE TOPPING

Thinly slice snow peas and chop parsley. Toss together with 1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper.



### **6. FINISH AND PLATE**

Divide pasta between bowls and top with the snow peas and parsley.

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



