



DINNER TWIST  
LOCAL. HEALTHY. DELIVERED




### Product Spotlight: Garlic

Garlic is almost bursting with health-promoting antioxidants that protect your body from disease (and vampires, of course).



## 4 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.

 25 minutes

 4 servings

 Beef

11 January 2021

## 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 *

*\*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 al 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**

