



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight Baby Spinach


Baby spinach is an incredibly healthy addition to your diet! 100 grams (or around 4 cups) contain only 20 calories, zero sugar and zero fat! Plus, it's high in health-boosting iron and fibre.



4 Ratatouille Pasta with Crispy Salami

Ratatouille is a classic French dish, traditionally made by baking finely sliced eggplant, capsicum, zucchini and tomato. This version is made in a frypan and also features crispy salami strips and bocconcini.

 35 minutes

 4 servings

 Pork

1 March 2021

In a hurry?

Use 2 frypans instead of 1. While pasta is cooking, skip to step 3, followed by step 4. Then, while ratatouille veggies are simmering, fry the salami in a separate frypan.

FROM YOUR BOX

SHORT PASTA	500g
SALAMI	200g
BROWN ONION	1
GARLIC CLOVES	2
THYME	1/2 packet *
ZUCCHINI	1
RED CAPSICUM	1
SMALL EGGPLANT	1
CHOPPED TOMATOES	400g
BABY SPINACH	1/2 bag (100g) *
CHERRY BOCCONCINI	1/2 tub (100g) *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, balsamic vinegar, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

You can also lay the salami on a lined oven tray and bake at 200°C for 5 minutes to make salami chips. Break into pieces when cool.

No pork option – salami is replaced with sliced turkey. Slice and add to pan at step 4.

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. Drain, reserving **3/4 cup pasta water**.



2. FRY THE SALAMI

Heat a large frypan with **oil** over high heat. Slice and add salami (see notes). Cook for 3–4 minutes until crispy, remove from pan, and reserve pan and oil.



3. COOK THE ONION

Re-heat pan over medium–high heat. Slice and add onion, cook for 5 minutes. Crush and add garlic and 1 1/2 tbsp roughly chopped thyme leaves (reserve some for garnish if desired).



4. ADD THE VEGETABLES

Dice zucchini, capsicum and eggplant. Add to pan as you go with chopped tomatoes and **1 tin water**. Semi-cover and simmer for 10 minutes.



5. FINISH THE PASTA

Add spinach, pasta, **1 1/2 tbsp vinegar** and **reserved pasta water** to sauce. Mix well and season to taste with **salt and pepper**.



6. FINISH AND PLATE

Tear bocconcini.

Divide pasta among bowls and top with crispy salami, bocconcini, and any reserved thyme leaves.

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

