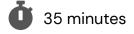




Ratatouille Pasta

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.





4 servings



In a hunny?

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



