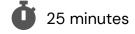




## **Summer Tomato Pasta**

### with Crispy Prosciutto

Tender pasta, soft bocconcini, sweet cherry tomatoes and salty, crispy prosciutto come together beautifully in this summer tomato pasta, perfect for an outdoor sunset dinner.





4 servings



# Make it yours

Customise this pasta dish to your liking! For example, add 1 grated zucchini for more greens, mix in some olives for extra flavour, or serve with garlic bread to bulk it up.

#### FROM YOUR BOX

LONG PASTA	500g
CHERRY TOMATOES	1 bag (400g)
BOCCONCINI	1/2 tub *
PROSCIUTTO	100g
RED ONION	1/2 *
GARLIC CLOVES	2
ENGLISH SPINACH	1 bunch
ROASTED PEPPERS	1/2 jar *
BASIL	1 packet

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

#### FROM YOUR PANTRY

olive oil, salt, pepper, balsamic vinegar, dried oregano

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

You can use water from the boiling pasta.

No pork option - prosciutto is replaced with sliced turkey. Skip step 3 and simply tear turkey and stir through pasta at step 5.

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, then drain.



#### 2. PREPARE THE TOMATOES

Halve cherry tomatoes and tear bocconcini. Mix in a bowl with 2 tbsp olive oil, 2 tbsp vinegar, salt and pepper. Set aside.



#### 3. COOK THE PROSCIUTTO

Heat a large frypan with **1 tbsp oil**. Separate prosciutto and cook (in batches if necessary) for 2-3 minutes until crispy. Remove to a plate and keep pan.



#### 4. COOK THE VEGETABLES

Reheat pan with 1 tbsp oil over medium heat. Slice and add onion and garlic, cook for 2-3 minutes. Wash and chop spinach, drain and slice peppers, add both to pan with 2 tsp oregano and 1 cup water (see notes). Simmer, covered, for 5 minutes.



#### 5. COMBINE THE PASTA

Remove pan from heat and stir through pasta, tomatoes and bocconcini (along with any tomato juice and vinegar). Season well with salt and pepper.



#### 6. FINISH AND PLATE

Roughly chop basil.

Serve pasta in bowls and top with fresh basil and crispy prosciutto.

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



