



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Bocconcini


These small mozzarella cheese balls were originally made in Italy from Buffalo milk, but the ones in your box are from Australia and made with cow's milk.



## 4 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.

 25 minutes

 4 servings

 Pork

9 November 2020

## 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

*\*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.

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