



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Ricotta

Ricotta is a type of soft cheese. It's sweet and creamy, yet low in fat and high in protein. It can be enjoyed both cooked and as-is.



## 4 Pistachio and Cheese Ravioli with Prosciutto

Picture this; ravioli so soft and flavourful that you'd think a real Italian Nonna made them from scratch. Crispy, salty prosciutto... and a mild, herby ricotta topping to finish. Heaven in a mouthful!

 30 minutes

 4 servings

 Pork

5 October 2020

*Keep it aside*

*Instead of adding the green beans to the sauce, you can steam, blanch or fry them and serve on the side.*

## FROM YOUR BOX

BASIL	1 packet
RICOTTA	1 tub (250g)
PROSCIUTTO	1 packet (100g)
SPRING ONIONS	1/4 bunch *
BROCCOLI	1
GREEN OLIVES	1/2 jar *
PASTA SAUCE	1 jar (500g)
PISTACHIO AND CHEESE RAVIOLI	1 packet (800g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive oil, salt, pepper, dried Italian herbs (or dried herb of choice)

## KEY UTENSILS

large frypan, large saucepan

## NOTES

For a creamy finish, add half of the ricotta-basil topping to the pasta & sauce in the end.

**No pork option - prosciutto is replaced with pre-cooked sliced chicken.** Skip step 2, and add chicken in step 3 with spring onions instead.

**No gluten option - ravioli is replaced with GF gnocchi.** Add half the ricotta-basil mixture to the sauce before serving.



### 1. MAKE THE TOPPING

Bring a large saucepan of water to the boil (for the pasta).

Roughly chop the basil and mix with ricotta, **1 tbsp olive oil, salt and pepper.** Set aside.



### 2. CRISP THE PROSCIUTTO

Heat a large frypan over medium-high heat and cook prosciutto in batches until crispy. Keep the frypan warm for next step.



### 3. COOK THE VEGETABLES

Add **oil** to the pan. Slice the spring onions and cut the broccoli into small florets, adding to the frypan as you go with **1 tsp Italian herbs.**



### 4. ADD THE SAUCE

Add the olives to the frypan along with pasta sauce and **1/4 jar water.** Cover and simmer for 5 minutes.



### 5. COOK THE RAVIOLI

Add the ravioli to the boiling water and cook for 3-4 minutes until tender. Drain and add to the sauce. Combine well and season with **salt and pepper** (see notes).



### 6. FINISH AND SERVE

Divide ravioli and sauce into bowls and top with prosciutto and ricotta-basil topping.

**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**

