



Product Spotlight: Ricotta

Ricotta means re-cooked, and it is a fresh, soft Italian cheese made with whey. Whey is a liquid by-product in cheese making that is usually discarded, so it's a great sustainable product!



Pea and Ham Ricotta Pasta

A light and fresh pasta dish with lemon ricotta, sweet sugar snap peas and tomato, all tossed with honey-cured smoked ham from The Farm House.

Warm it up!

Bake the prepared ricotta, tomatoes and ham in an oven dish with the dressing until golden. Toss the cooked pasta through until coated and garnish with fresh sugar snap peas.



20 minutes



2 servings



Pork

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	28g	32g	108g

FROM YOUR BOX

SHORT PASTA	500g
RICOTTA CHEESE	1 tub
LEMON	1
FREE-RANGE HAM	1 packet (90g)
SUGAR SNAP PEAS	1 bag (150g)
TOMATOES	2

FROM YOUR PANTRY

olive oil, salt, pepper, dried thyme, 1 garlic clove

KEY UTENSILS

saucepan

NOTES

If you prefer a warmer dish you can drain the pasta without rinsing.

You can finely slice the sugar snap peas if you're cooking for little ones who prefer smaller bites!

No gluten option – pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add 1/2 packet pasta and cook according to packet instructions. Drain pasta and rinse under cold water (see notes).



2. PREPARE THE RICOTTA

Combine ricotta with lemon zest and **1 tsp dried thyme**. Season well with **salt and pepper**. Set aside.



3. PREPARE THE DRESSING

Whisk juice from 1/2 lemon with **2 tbsp olive oil**, **1/2 crushed garlic clove**, **salt and pepper**.



4. PREPARE THE COMPONENTS

Slice ham. Trim and slice sugar snap peas (see notes). Dice tomatoes.



5. FINISH AND SERVE

Toss cooked pasta with dressing and components until coated. Toss through ricotta. Season to taste with **salt and pepper**. Serve at the table.



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