



### Product Spotlight: Mancini Pasta

We source our fresh pasta from local family-owned business, Mancini Pasta. They proudly use Australia's world-class durum wheat flour to produce their much-loved pasta.



## Italian Sausage Ravioli

### with Roast Tomato Sauce

Fresh Italian sausage ravioli from Mancini pasta, tossed in an oven-roasted garlic tomato sauce with capers and served with broccoli.



25 minutes



2 servings



Pork

## Change the flavour!

*Instead of smoked paprika and dried Italian herbs, use fennel seeds and balsamic vinegar to roast the tomatoes.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g	18g	92g

## FROM YOUR BOX

SHALLOT	1
CHERRY TOMATOES	200g
GARLIC CLOVE	1
BROCCOLI	1
ITALIAN SAUSAGE RAVIOLI	400g
CAPERS	1 jar

## FROM YOUR PANTRY

olive oil, salt, pepper, smoked paprika, dried Italian herbs

## KEY UTENSILS

oven dish, saucepan

## NOTES

Toss broccoli with butter or olive oil if desired.

**No gluten option** - pasta is replaced with **GF beef ravioli**. Cook according to packet instructions.



### 1. ROAST THE TOMATOES

Set oven to 220°C.

Slice **shallot** and halve **tomatoes**. Add to a lined oven dish with crushed **garlic clove**. Toss with **2 tsp paprika**, **1 tsp Italian herbs**, **1/4 cup olive oil**, **salt and pepper**. Roast for 20 minutes.



### 4. TOSS THE RAVIOLI

Remove dish from oven and use a spoon to carefully squash the **tomatoes**. Drain **capers** and toss in along with **ravioli** until well combined. Season with **salt and pepper** to taste.



### 2. BLANCH THE BROCCOLI

Meanwhile, bring a saucepan of water to a boil. Cut **broccoli** into florets and add to simmering water for 3–5 minutes. Remove with a slotted spoon or tongs and set aside (see notes). Season to taste with **salt and pepper**.



### 5. FINISH AND SERVE

Serve **ravioli** with a side of **broccoli**.



### 3. COOK THE RAVIOLI

Add **ravioli** to simmering water. Cook for 3–5 minutes until al dente. Drain and set aside.



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