



### 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.



20 minutes



2 servings



Pork

### 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.*

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

## FROM YOUR BOX

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

## FROM YOUR PANTRY

olive oil, salt, pepper, dried thyme

## 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**, 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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