



Product Spotlight: Bocconcini

Bocconcini means 'little mouthful', and it originated in Italy. It is made from cow's milk and is a soft, white curd cheese moulded into small balls.



Italian Pasta Salad with Salami

A light and flavourful dish with all the colours of Italy! Short pasta is tossed with crispy salami, capsicum strips, creamy bocconcini, rocket leaves and balsamic glaze.



20 minutes



2 servings



Pork

Make a pesto!

Not a fan of rocket? Blend the leaves with parmesan cheese, lemon juice and olive oil to make a pesto. Toss it through the pasta salad to coat instead of using the balsamic dressing.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	42g	51g	111g

FROM YOUR BOX

SHORT PASTA	1 packet
SHALLOT	1
SALAMI	100g
TOMATO	1
RED CAPSICUM	1
CHERRY BOCCONCINI	200g
ROCKET LEAVES	60g

FROM YOUR PANTRY

oil and butter for cooking, salt, pepper, dried oregano, balsamic vinegar

KEY UTENSILS

frypan, saucepan

NOTES

Slice and add the capsicum to cook with salami and shallot if you prefer!

You can whisk together 2 tbsp olive oil and 2 tbsp balsamic vinegar to make a dressing if preferred.

You can stretch this dish to feed more people if needed. Cook the whole packet of pasta and increase the dressing. Toss with extra leaves or fresh herbs if you have some.

No gluten option - pasta is replaced with GF pasta.



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1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **1/2 packet pasta** to boiling water and cook according to packet instructions or until al dente. Drain and rinse with cold water. Set aside.



2. COOK THE SALAMI

Heat a frypan over medium-high heat with **oil**. Slice **shallot** and **salami**. Add to pan along with **1 tsp dried oregano**. Cook for 6-8 minutes until onion is soft and salami is crispy (see notes).



3. PREPARE THE SALAD

Meanwhile, chop **tomato** and thinly slice **capsicum**. Drain **bocconcini** (use to taste). Add to large salad bowl.



4. MAKE THE DRESSING

Reduce pan heat to medium (see notes). Add **2 tbsp butter**. When butter foams, add **2 tbsp balsamic vinegar** and **2 tbsp water**. Simmer for 1 minute.



5. FINISH AND SERVE

Toss cooked pasta with salad ingredients, salami, dressing and **rocket leaves**. Season with **salt and pepper**. Serve at the table.

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