



Product Spotlight: Mancini Pasta

This fresh pasta is 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 Chopping Board Pesto

Fresh pasta pockets of Italian pork sausage, tossed with roast sweet potato and a super quick, balsamic tomato and basil pesto, all prepared on the chopping board!



25 minutes



2 servings



Pork

Switch it up!

You can blend the sweet potato with some pasta cooking water and parmesan cheese to make a creamy sauce if preferred! Chop the basil, walnuts and tomatoes and stir through at the end.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	22g	24g	77g

FROM YOUR BOX

SWEET POTATO	400g
BASIL	1 packet
WALNUTS	40g
GARLIC CLOVE	1
TOMATOES	2
ITALIAN SAUSAGE RAVIOLI	400g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, fennel seeds, balsamic vinegar

KEY UTENSILS

oven tray, large saucepan

NOTES

Add the chopped tomatoes to the oven tray with the sweet potato to roast or simmer in the pan with olive oil, basil and garlic to make a sauce if you prefer a warmer dish.

No gluten option - pasta is replaced with GF beef ravioli.



1. ROAST THE SWEET POTATO

Set oven to 220°C. Bring a saucepan of water to a boil.

Dice **sweet potato** and toss on a lined oven tray with **1 tsp fennel seeds, oil, salt and pepper**. Roast for 20 minutes or until cooked through.



4. FINISH AND SERVE

Add **roast sweet potatoes** to bowl with **pasta** and toss all until combined. Season to taste with **salt and pepper**. Serve at the table.



2. PREPARE THE PESTO

Finely chop **basil, walnuts** and **garlic** all on the chopping board. Add to a large serving bowl. Chop **tomatoes** and add to bowl along with **1 1/2 tbsp balsamic vinegar, 1/4 cup olive oil, salt and pepper** (see notes). Set aside.



3. COOK THE PASTA

Add **ravioli** to boiling water and cook for 3-4 minutes until al-dente and floating. Transfer straight to bowl with **tomato pesto**.



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