



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
	28g	38g	75g

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**.



3. COOK THE RAVIOLI

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



5. FINISH AND SERVE

Serve ravioli with a side of broccoli.



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