



### Product Spotlight: Butternut Pumpkin

Also known as butternut squash, butternut pumpkin is a type of winter squash that grows on a vine. It has a sweet, nutty taste similar to that of pumpkin!



## One Pot Minestrone with Ham & Cheese Ravioli

A hearty minestrone with diced pumpkin and fresh ravioli from Mancini, all simmered in one pot then garnished with fresh basil.



30 minutes



2 servings



Pork

## Switch it up!

*If you don't feel like making soup, you can sauté the vegetables in a pan until soft. Toss the cooked ravioli through the vegetables and garnish with basil.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	20g	12g	105g

## FROM YOUR BOX

BUTTERNUT PUMPKIN	1
RED CAPSICUM	1
CELERY STALK	1
GARLIC CLOVE	1
STOCK PASTE	1 jar
CHOPPED TOMATOES	400g
FRESH RAVIOLI	1 packet
BASIL	1 packet

## FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano

## KEY UTENSILS

large saucepan

## NOTES

You can peel the pumpkin if preferred! If you used the whole pumpkin you may need to add another 1 cup water in step 3 to cook the ravioli.

Add a sprinkle of parmesan cheese to serve if you have some!

**No gluten option – ravioli is replaced with gf four-cheese ravioli.** Add ravioli to broth as per step 3. Cook according to packet instructions.



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### 1. SAUTÉ THE VEGETABLES

Heat a large saucepan over medium heat with **olive oil**. Dice **1/2 pumpkin** (2–3cm, see notes) and **capsicum**. Slice **celery**. Add all to pan as you go along with **1–2 tsp oregano**. Cook for 5 minutes until softened.



### 2. SIMMER THE BROTH

Add crushed **garlic**, **stock paste**, **chopped tomatoes** and **3 cups water** (see notes). Stir to combine. Cover, bring to a boil and simmer for 10 minutes.



### 3. ADD THE RAVIOLI

Stir **ravioli** into broth. Simmer, semi-covered, according to packet instructions of the ravioli, or until cooked through. Season to taste with **salt and pepper**.



### 4. FINISH AND SERVE

Divide minestrone among bowls. Garnish with fresh **basil leaves** (see notes).

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

