



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 iPastai, all simmered in one pot then garnished with fresh basil.



25 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
	29g	13g	193g

FROM YOUR BOX

BUTTERNUT PUMPKIN	1
RED CAPSICUM	1
TOMATO	1
CELERY STALK	1
GARLIC	1 clove
STOCK PASTE	1 jar
TOMATO PASTE	1 sachet
FRESH RAVIOLI	300g
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 tsp stock paste and 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.



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1. SAUTÉ THE VEGETABLES

Heat a large saucepan over medium heat with **olive oil**. Dice pumpkin (2–3cm, see notes), capsicum and tomato. 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, tomato paste 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, uncovered, for a further 5 minutes until ravioli is 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**

