



Product Spotlight: Ricotta

This soft, white and unsalted Italian cheese is called 'ricotta', which means 'cooked twice'. That's because making this cheese requires multiple cooking steps!



Pasta Bake with Ricotta and Prosciutto

Mamma mia, this pasta dish is a dream come true! Sweet potato, ricotta cheese, crispy prosciutto, local & seasonal veggies and a lovely tomato sauce to bind it all together. Grazie!

 30 minutes

 2 servings

 Pork

No oven?

You can skip the oven in this dish. Instead, fry the prosciutto in a frypan and serve on top of the pasta along with dollops of fresh ricotta.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	51g	26g	124g

FROM YOUR BOX

SHORT PASTA	500g
BROWN ONION	1
SWEET POTATO	400g
BABY SPINACH	60g
CHOPPED TOMATOES	400g
RICOTTA CHEESE	250g
PROSCIUTTO	100g
OREGANO	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried Italian herbs (see notes)

KEY UTENSILS

large ovenproof frypan (or frypan + ovenproof dish), saucepan

NOTES

If you don't have dried Italian herbs, you can use dried sage, oregano, basil, rosemary or thyme.

No gluten option – pasta is replaced with GF pasta.



1. COOK THE PASTA

Set the oven to 220°C.

Bring a saucepan of water to a boil. Add **1/2 packet pasta** and cook according to packet instructions or until al dente. Drain, reserving **1/4 cup pasta water**.



2. COOK THE ONION

Heat a large frypan with **oil** over medium-high heat. Slice and add **onion**, cook for 4 minutes. Dice and add **sweet potato** with **1 tsp dried Italian herbs**.



3. ADD THE VEGETABLES

Wash and chop **spinach**. Add to pan with **tinned tomatoes** and **1/2 tin water**. Simmer, covered, for 5 minutes.



4. MIX AND BAKE PASTA

Add **cooked pasta** and **reserved pasta water** to pan, mix well and season with **salt and pepper**. Dot with **ricotta**, torn **prosciutto** and half the roughly chopped **oregano leaves**. Place in oven for 10-15 minutes or until golden and heated through.



5. FINISH AND PLATE

Serve **pasta bake** in bowls and sprinkle with **remaining fresh oregano**.



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