



Product Spotlight: Ricotta

Ricotta (meaning re-cooked) is a fresh, soft Italian cheese made with whey, a liquid by-product in cheese making that is usually discarded, so it's a great sustainable product!



Whole Baked Ricotta Pasta with Salami

Oven-roasted capsicum, zucchini and tomato tossed through pasta and creamy baked ricotta with fennel salami and finished with fresh rosemary.



30 minutes



2 servings



Pork

Spice it up!

You can add extra flavour to the ricotta as it bakes! Crushed garlic, chilli flakes or lemon zest work well! You can replace the fennel seeds with dried oregano or thyme if preferred.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	83g	56g	113g

FROM YOUR BOX

SHORT PASTA	1 packet
SALAMI	1 packet
RED CAPSICUM	1
SHALLOT	1
ZUCCHINI	1
TOMATO	1
RICOTTA CHEESE	1 tub
ROSEMARY SPRIG	1

FROM YOUR PANTRY

olive oil, salt, pepper, fennel seeds, dried Italian herbs, balsamic vinegar

KEY UTENSILS

saucepan, oven dish

NOTES

You can add garlic to the vegetables in step 2 if you have some.

If you have any fresh basil or oregano, you can use them to garnish with the rosemary!

No gluten option – pasta is replaced with GF pasta.



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1. COOK THE PASTA

Set oven to 220°C.

Bring a saucepan of water to a boil. Add **pasta** and cook according to packet instructions until al-dente. Reserve **1/2 cup cooking water** before draining. Set aside.



2. PREPARE THE VEGETABLES

Slice **salami**, **capsicum**, **shallot** and **zucchini** (use to taste). Dice **tomato**. Toss all together in a lined oven dish with **1/4 cup olive oil**, **1/2 tsp fennel seeds**, **salt** and **pepper** (see notes).



3. ADD RICOTTA & BAKE

Combine **ricotta** with **2 tsp dried Italian herbs**, **salt** and **pepper**. Place in the middle of the oven dish and drizzle with **olive oil**. Bake for 20 minutes until golden.



4. TOSS THE PASTA

Remove oven dish from oven. Stir through cooked pasta, **reserved cooking water** and **1/2 tbsp vinegar** until well combined. Season with **salt** and **pepper**.



5. FINISH AND SERVE

Garnish pasta with chopped **rosemary** and serve at the table (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**

