



### Product Spotlight: Bocconcini

Bocconcini means 'little mouthful', and it originated in Italy. It is made from cow's milk and is a soft, white curd cheese moulded into small balls.



## Italian Pasta Salad with Salami

A light and flavourful dish with all the colours of Italy! Short pasta is tossed with crispy salami, capsicum strips, creamy bocconcini, rocket leaves and balsamic glaze.



20 minutes



4 servings



Pork

## Make a pesto!

*Not a fan of rocket? Blend the leaves with parmesan cheese, lemon juice and olive oil to make a pesto. Toss it through the pasta salad to coat instead of using the balsamic dressing.*

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|------------|---------|-----------|---------------|
|            | 31g     | 30g       | 115g          |

## FROM YOUR BOX

|                   |          |
|-------------------|----------|
| SHORT PASTA       | 500g     |
| RED ONION         | 1        |
| SALAMI            | 100g     |
| CHERRY TOMATOES   | 2 x 200g |
| RED CAPSICUM      | 1        |
| CHERRY BOCCONCINI | 200g     |
| ROCKET LEAVES     | 120g     |

## FROM YOUR PANTRY

oil and butter for cooking, salt, pepper, dried oregano, balsamic vinegar

## KEY UTENSILS

frypan, saucepan

## NOTES

Slice and add the capsicum to cook with salami and onion if you prefer!

You can whisk together 2 tbsp olive oil and 2 tbsp balsamic vinegar to make a dressing if preferred.

**No gluten option - pasta is replaced with GF pasta.**



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### 1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **pasta** to boiling water and cook according to packet instructions or until al dente. Drain and rinse with cold water. Set aside.



### 2. COOK THE SALAMI

Heat a frypan over medium-high heat with **oil**. Slice **onion** and **salami**. Add to pan along with **2 tsp dried oregano**. Cook for 6-8 minutes until onion is soft and salami is crispy (see notes).



### 3. PREPARE THE SALAD

Meanwhile, halve **cherry tomatoes**. Thinly slice **capsicum** and drain **bocconcini**. Add to large salad bowl.



### 4. MAKE THE DRESSING

Reduce pan heat to medium (see notes). Add **3 tbsp butter**. When butter foams, add **3 tbsp balsamic vinegar** and **3 tbsp water**. Simmer for 1 minute.



### 5. FINISH AND SERVE

Toss cooked pasta with salad ingredients, salami, dressing and **rocket leaves**. Season with **salt and pepper**. Serve at the table.

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