



## Product Spotlight: Mancini Pasta

This fresh pasta is from local, family-owned business, Mancini Pasta. They proudly use Australia's world-class durum wheat flour to produce their much-loved pasta.



# Italian Sausage Ravioli with Chopping Board Pesto

Fresh pasta pockets of Italian pork sausage, tossed with roast sweet potato and a super quick, balsamic tomato and basil pesto, all prepared on the chopping board!



25 minutes



4/6 servings



Pork

## Switch it up!

You can blend the sweet potato with some pasta cooking water and parmesan cheese to make a creamy sauce if preferred! Chop the basil, walnuts and tomatoes and stir through at the end.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	19g	17g	64g

## FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATO	400g	800g
BASIL	1 packet	2 packets
WALNUTS	40g	2 x 40g
GARLIC CLOVE	1	2
TOMATOES	3	5
ITALIAN SAUSAGE RAVIOLI	2 x 400g	3 x 400g

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, fennel seeds, balsamic vinegar

## KEY UTENSILS

oven tray, large saucepan

## NOTES

Add the chopped tomatoes to the oven tray with the sweet potato to roast or simmer in the pan with olive oil, basil and garlic to make a sauce if you prefer a warmer dish.

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



### 1. ROAST THE SWEET POTATO

Set oven to 220°C. Bring a saucepan of water to a boil.

Dice **sweet potato** and toss on a lined oven tray with **1-2 tsp fennel seeds, oil, salt and pepper**. Roast for 20 minutes or until cooked through.



### 2. PREPARE THE PESTO

Finely chop **basil, walnuts** and **garlic** all on the chopping board. Add to a large serving bowl. Finely chop **tomatoes** and add to bowl along with **2 tbsp balsamic vinegar, 1/4 cup olive oil, salt and pepper** (see notes). Set aside.

**6P** - finely chop basil, walnuts, garlic and tomatoes. Add to bowl along with 3 tbsp balsamic vinegar, 1/3 cup olive oil, salt and pepper.



### 3. COOK THE PASTA

Add **ravioli** to boiling water and cook for 3-4 minutes until al-dente and floating. Transfer straight to bowl with **tomato pesto**.

### 4. FINISH AND SERVE

Add **roast sweet potatoes** to bowl with **pasta** and toss all until combined. Season to taste with **salt and pepper**. Serve at the table.



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