



### 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 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
	30g	49g	83g

## FROM YOUR BOX

SWEET POTATO	400g
BASIL	1 packet
WALNUTS	40g
GARLIC CLOVE	1
TOMATOES	3
ITALIAN SAUSAGE RAVIOLI	800g

## FROM YOUR PANTRY

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

## KEY UTENSILS

oven tray, large saucepan

## NOTES

If you prefer a warmer dish, you can add the chopped tomatoes to the oven tray with the sweet potato to roast.

**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 tsp fennel seeds, oil, salt and pepper**. Roast for 20 minutes or until cooked through.



### 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.



### 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.



### 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.



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