



Product Spotlight: Butternut Pumpkin

Also known as butternut squash, butternut pumpkin is a type of winter squash that grows on a vine. It has a sweet, nutty taste similar to that of pumpkin!



One Pot Minestrone with Ham & Cheese Ravioli

A hearty minestrone with diced pumpkin and fresh ravioli from iPastai, all simmered in one pot then garnished with fresh basil.



25 minutes



4 servings



Pork

Switch it up!

If you don't feel like making soup, you can sauté the vegetables in a pan until soft. Toss the cooked ravioli through the vegetables and garnish with basil.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	24g	11g	137g

FROM YOUR BOX

BUTTERNUT PUMPKIN	1
RED CAPSICUM	1
TOMATOES	2
CELERY STALKS	2
GARLIC	2 cloves
STOCK PASTE	1 jar
TOMATO PASTE	2 sachets
FRESH RAVIOLI	2 x 300g
BASIL	1 packet

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano

KEY UTENSILS

large saucepan

NOTES

You can peel the pumpkin if preferred!

Add a sprinkle of parmesan cheese to serve if you have some!

No gluten option – ravioli is replaced with gf four-cheese ravioli. Add ravioli to broth as per step 3.



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1. SAUTÉ THE VEGETABLES

Heat a large saucepan over medium heat with **olive oil**. Dice pumpkin (2–3cm, see notes), capsicum and tomatoes. Slice celery. Add all to pan as you go along with **2 tsp oregano**. Cook for 5 minutes until softened.



2. SIMMER THE BROTH

Add crushed garlic, stock paste, tomato paste and **1.2L water**. Stir to combine. Cover, bring to the boil and simmer for 10 minutes.



3. ADD THE RAVIOLI

Stir ravioli into broth. Simmer, uncovered, for a further 5 minutes until ravioli is cooked through. Season to taste with **salt and pepper**.



4. FINISH AND SERVE

Divide minestrone among bowls. Garnish with fresh basil leaves (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**

