



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 Mancini, all simmered in one pot then garnished with fresh basil.



30 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 |
|------------|---------|-----------|---------------|
| | 20g | 11g | 81g |

FROM YOUR BOX

| | |
|-------------------|----------|
| BUTTERNUT PUMPKIN | 1 |
| RED CAPSICUM | 1 |
| CELERY STALKS | 2 |
| GARLIC | 2 cloves |
| STOCK PASTE | 1 jar |
| CHOPPED TOMATOES | 400g |
| 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. Cook according to packet instructions.



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1. SAUTÉ THE VEGETABLES

Heat a large saucepan over medium heat with **olive oil**. Dice **pumpkin** (2–3cm, see notes) and **capsicum**. 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**, **chopped tomatoes** and **1.2L water**. Stir to combine. Cover, bring to a boil and simmer for 10 minutes.



3. ADD THE RAVIOLI

Stir **ravioli** into broth. Simmer, semi-covered, according to packet instructions of the ravioli, or until 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**

