



### Product Spotlight: Prosciutto

Prosciutto is cured, not cooked, time and salt do all the hard work. That's why every bite tastes rich and melt-in-your-mouth delicious.

## Prosciutto Pomodoro Spaghetti

A quick pasta dinner made with tomato sugo and sweet bursting cherry tomatoes, served with torn prosciutto and a simple side salad. An easy, family-friendly meal, perfect for warm evenings when you want big flavour without heavy cooking.



30 minutes



Pork



4/6 servings

### Spice it up!

*Add grated parmesan or pecorino at the table for those who like it cheesier. For some heat, sprinkle over dried chilli flakes or slices of fresh red chilli.*

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g/32g	10g/11g	108g/109g
4/6 Person:			

## FROM YOUR BOX

	4 PERSON	6 PERSON
SPAGHETTI	1 packet	2 packets
BROWN ONION	1	2
GARLIC CLOVES	2	3
CHERRY TOMATOES	2x 200g	3x 200g
BASIL	20g	2x 20g
PROSCIUTTO	2x 100g	3x 100g
TOMATO SUGO	1 jar	1 jar
MESCLUN LEAVES	120g	120g + 60g

## FROM YOUR PANTRY

oil for cooking, salt, pepper, red wine vinegar,

## KEY UTENSILS

large frypan, saucepan

## NOTES

Bulk up the pasta sauce with grated carrot or zucchini, baby spinach, or red capsicum.

Adjust the seasoning to taste; add 1/2 - 1 tsp sugar for extra sweetness, or 1-2 tsp vinegar for brightness.

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



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### 1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **pasta** and cook according to packet instructions or until al dente. Reserve **1 cup cooking liquid** and drain **pasta**.



### 2. PREPARE THE INGREDIENTS

Slice **onion**, crush **garlic**, rinse **tomatoes** and thinly slice **basil leaves** (see notes).

Separate **prosciutto slices** and roughly tear.



### 3. COOK THE SAUCE

Heat a large frypan over medium-high heat with **oil**. Add **onion**. cook for 3-4 minutes until softened. Add **garlic** and cook for 30 seconds until fragrant. Stir in **tomato sugo** and **cherry tomatoes**. Gently simmer, semi-covered, for 8-10 minutes until slightly thickened and **tomatoes** are just bursting.



### 4. DRESS MESCLUN LEAVES

Add **mesclun leaves** to a bowl along with **2 tsp vinegar**, **2 tsp olive**, **salt** and **pepper**. Toss to dress **mesclun leaves**.

**6P - add 3 tsp vinegar and 3 tsp olive oil to mesclun leaves.**



### 5. TOSS THE SPAGHETTI

Add **spaghetti** to the **sauce** along with **1/2 cup reserved cooking liquid** and **1 tbsp olive oil**. Toss to combine, adding extra **cooking liquid** as necessary to loosen the **sauce**. Season to taste with **salt and pepper** (see notes).

**6P - add 1 cup cooking liquid and 2 tbsp olive oil.**



### 6. FINISH AND SERVE

Serve **spaghetti** and sauce in a share-style pan and top with **prosciutto** (see cover notes) and garnish with **basil**. Serve with **dressed mesclun** on the side for everyone to serve themselves.

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