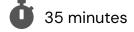




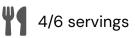


# Romesco Salami Pasta

A rich and comforting pasta tossed in a smoky roasted pepper sauce with salami and cherry tomatoes, served with creamy ricotta and fresh basil.







Instead of making romesco sauce, use the ricotta to make a creamy sauce and save the peppers for another dish. Grate zucchini before cooking to hide from fussy eaters.

## FROM YOUR BOX

	4 PERSON	6 PERSON
SHORT PASTA	1 packet	2 packets
PIQUILLO PEPPERS	1 jar	2 jars
GARLIC CLOVES	1	2
ZUCCHINI	1	1
SALAMI	2x 100g	3x 100g
CHERRY TOMATOES	2x 200g	3x 200g
RICOTTA	250g	2x 250g
BASIL	20g	20g

### FROM YOUR PANTRY

oil for cooking, salt, pepper, red wine vinegar

#### **KEY UTENSILS**

large frypan, saucepan, stick mixer (or small blender)

#### **NOTES**

If you want to try extra flavours in your romesco sauce, you can add some sun-dried tomatoes, substitute red wine vinegar with balsamic or sherry vinegar, and add some smoked paprika or cayenne pepper.

Season ricotta with lemon zest and serve with lemon wedges.

No gluten option - pasta 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.

6P - add 1 1/2 packets pasta to the saucepan.



# 2. MAKE ROMESCO SAUCE

Drain and slice **roasted peppers** (see notes). Chop **garlic**. Use a stick mixer to blend with **1 tbsp vinegar** and **3 tbsp olive oil** to smooth consistency. Season with **salt and pepper**.

6P - add 1 1/2 tbsp vinegar and 1/4 cup olive to the sauce.



## 3. PREPARE THE INGREDIENTS

Dice **zucchini** and slice **salami**. Set aside with **tomatoes**.



# 4. COOK THE VEGETABLES

Heat a large frypan over medium-high heat with oil. Add zucchini and tomatoes. Cook for 5 minutes until zucchini is browned and tomatoes are beginning to blister. Add salami and cook for a further minute.



# 5. TOSS THE PASTA

Add pasta, romesco and 1/2 cup cooking liquid to frypan. Toss to combine. Season to taste with salt and pepper. Add extra cooking liquid as necessary to loosen the sauce.

6P - add 1/2 - 3/4 cup cooking liquid as necessary to loosen the romesco sauce.



# 6. FINISH AND SERVE

Finely chop basil.

Divide **pasta** among shallow bowls. Spoon on **ricotta** and garnish with basil.

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