



Product Spotlight: Ricotta

Ricotta means re-cooked. It is a fresh, soft Italian cheese made with whey. Whey is a liquid by-product in cheese making that is usually discarded, so it's a great sustainable product!



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.



35 minutes



Pork



4/6 servings

Switch it up!

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.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	39g/46g	26g/29g	107g/135g
4/6 Person:			

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.



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.



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.



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.



3. PREPARE THE INGREDIENTS

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



6. FINISH AND SERVE

Finely chop **basil**.

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

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