



Product Spotlight: iPastai

Local WA business iPastai uses only local meat and vegetables for their filled pasta with no artificial colours, flavours or preservatives. The result is outstanding!



Cacio E Pepe Ravioli

A simple yet indulgent meal of cheesy Italian sausage ravioli coated in a creamy cacio e pepe sauce, paired with crisp-tender green beans and juicy cherry tomatoes lightly sautéed with garlic and lemon, perfect for a family dinner with just a bit of elegance.



30 minutes



Pork



2 servings

Bulk it up!

To bulk up the pasta, stir baby spinach or rocket leaves through the hot pasta to wilt slightly, or add roasted mushrooms or zucchini for extra veg and a heartier feel.

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	29g	19g	41g

FROM YOUR BOX

GREEN BEANS	150g
CHERRY TOMATOES	200g
LEMON	1
GARLIC CLOVES	2
ITALIAN SAUSAGE RAVIOLI	350g
MIXED PEPPERCORNS	1 tub
PARMESAN CHEESE	125g

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan

NOTES

For a decadent sauce, use a combination of cooking oil and butter.

To spice it up, serve this dish with a sprinkle of dried chilli flakes or slices of fresh red chilli!

No gluten option - ravioli is replaced with GF 4-cheese ravioli. Cook until al dente.



1. PREPARE THE INGREDIENTS

Bring a large saucepan of water to boil for step 3.

Trim **green beans**, halve **tomatoes**, zest **lemon**, wedge **1/2 lemon** (reserve unwedged half for step 2), and crush **garlic**.



2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **oil** to cover base of pan. Add **1/3 garlic**, **green beans** and **tomatoes**. Sauté for 3-5 minutes until **vegetables** are tender. Remove to a bowl, add **lemon zest**, **juice** from **1/2 lemon** and season with **salt** and **pepper**.



3. COOK THE PASTA

Add **ravioli** to boiling water. Cook for 3-4 minutes, or until **pasta** is al dente. Reserve **3/4 cup cooking liquid** and drain **ravioli**.



4. MAKE THE SAUCE

Reheat pan over medium heat with **2 tbsp oil** (see notes). Add **remaining garlic** and **pepper**. Cook, stirring occasionally, for 1-2 minutes until fragrant.



5. TOSS THE PASTA

Add **1/2 cup cooking liquid** to the **sauce**, mix to combine. Add **cooked pasta** and **1/2 packet parmesan**. Mix to coat **pasta** in **sauce**. Add extra **cooking liquid** as necessary to loosen the **sauce**.



6. FINISH AND SERVE

Divide **pasta** and **sauce** among shallow bowls, top with **remaining parmesan cheese**. Serve with **sautéed vegetables** and **lemon wedges** on the side (see notes).



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