



Product Spotlight: Tomatoes

Although tomatoes are fruit, they are more like vegetables nutritionally. Keep them on your benchtop for a rich, ripe flavour.



Roast Tomato Pasta with Crispy Salami

Sweet cherry tomatoes, capsicum and onion roasted with garlic and balsamic until caramelised, tossed with crispy salami and pasta, and finished with fresh basil.



25 minutes



2 servings



Pork

Switch it up!

You can add a stir-through pesto sauce or some parmesan cheese to this dish for a different flavour! To spice it up, add some dried or fresh chilli to garnish.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g	34g	109g

FROM YOUR BOX

SHORT PASTA	500g
CHERRY TOMATOES	200g
SHALLOT	1
RED CAPSICUM	1
SALAMI	1 packet
GARLIC CLOVE	1
BABY CAPERS	1 jar
BASIL	1 packet

FROM YOUR PANTRY

olive oil, salt, pepper, fennel seeds, balsamic vinegar

KEY UTENSILS

oven tray, saucepan

NOTES

Fennel seeds can be a more adventurous flavour for little ones! You can switch them out for dried oregano, thyme or Italian herbs if preferred.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Set oven to 220°C.

Bring a saucepan of water to a boil. Add 1/2 packet pasta to boiling water and cook according to packet instructions or until al-dente. Drain and set aside.



2. PREPARE THE TRAY BAKE

Halve tomatoes. Slice shallot and capsicum. Add to a lined oven tray.



3. ROAST THE TRAY BAKE

Slice and add salami along with crushed garlic clove. Stir through **1/2-1 tsp fennel seeds**, **2 tbsp balsamic vinegar** and **2 tbsp olive oil** (see notes). Roast in oven for 20 minutes.



4. TOSS THE PASTA

Toss cooked pasta with drained capers, salami and vegetables until combined. Season to taste with **salt and pepper**.



5. FINISH AND SERVE

Slice basil leaves and stir through. Serve at the table.

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**

