

**Product Spotlight:
Almonds**

If preferred, you can toast almonds before eating them for a richer, deeper nutty flavour.



Romesco Parma Ham Tortellini

Fresh filled tortellini pasta from iPastai, tossed with a creamy roast red pepper sauce, sautéed vegetables, and finished with rocket leaves.



20 minutes



2 servings



Pork

Change the sauce!

If you have your own favourite stir through sauce or pesto you can use that instead! Slice the roast peppers and stir through the pasta. Chop and toast the almonds for a garnish.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	46g	105g

FROM YOUR BOX

ROASTED CAPSICUMS	1 jar
RAW ALMONDS	1 packet
GARLIC CLOVE	1
BROWN ONION	1
ZUCCHINI	1
CHERRY TOMATOES	200g
FRESH HAM TORTELLINI	500g
ROCKET LEAVES	60g

FROM YOUR PANTRY

olive oil, salt, pepper, red wine vinegar, dried oregano

KEY UTENSILS

large frypan, saucepan, stick mixer or blender

NOTES

You can also garnish the pasta with some parmesan, chilli flakes, or fresh basil leaves if you have some.

No gluten option - pasta is replaced with **gluten free 4 cheese tortellini**. Cook according to packet instructions.



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1. MAKE THE SAUCE

Bring a saucepan of water to a boil.

Drain roasted peppers. Blend with almonds, roughly chopped garlic, **1 tbsp vinegar**, and **2 tbsp olive oil**, using a stick mixer or blender until smooth. Season with **salt and pepper**. Set aside.



4. TOSS THE TORTELLINI

Add cooked tortellini, sauce and **1/4 cup pasta cooking water** to pan with vegetables. Stir until combined. Season with **salt and pepper**.



2. SAUTÉ THE VEGETABLES

Slice onion, dice zucchini and halve tomatoes. Heat a large frypan over medium-high heat with **olive oil**. Add vegetables to pan along with **1/2 tsp dried oregano**. Cook for 10 minutes until tender.



5. FINISH AND SERVE

Divide tortellini among bowls. Top with rocket leaves for garnish (see notes).



3. COOK THE TORTELLINI

Add tortellini to boiling water and cook for 3 minutes until tender. Reserve **1/4 cup pasta cooking water** before draining.

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**

