

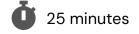




## **Roast Tomato Pasta**

### 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.





4 servings



# 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.

PROTEIN TOTAL FAT CARBOHYDRATES

103g

#### FROM YOUR BOX

SHORT PASTA	500g
CHERRY TOMATOES	2 x 200g
RED ONION	1
RED CAPSICUM	1
SALAMI	1 packet
GARLIC CLOVES	2
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 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 onion and capsicum. Add to a lined oven tray.



#### 3. ROAST THE TRAY BAKE

Slice and add salami along with crushed garlic cloves. Stir through 1-2 tsp fennel seeds, 3 tbsp balsamic vinegar and 1/4 cup 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.



