



Product Spotlight: Walnuts

Walnuts are full of antioxidants!
Resist the urge to remove the
skin because that's where 90%
of the antioxidants are!



Roast Veggie Pasta

with Kale & Basil Pesto

Herby roast zucchini, cherry tomatoes and eggplant tossed with a short grain pasta and locally made kale & basil pesto from Hippie Veggies! Topped with a sprinkle of walnuts.



30 minutes



2 servings



Plant-Based

3 February 2023

Switch it up!

*Instead of dried thyme, you can use
fresh thyme or chopped rosemary
to flavour the roast veggies!*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	20g	64g	176g

FROM YOUR BOX

ZUCCHINI	1
BABY EGGPLANT	1
SHALLOT	1
CHERRY TOMATOES	1 packet (200g)
SHORT PASTA (GF)	400g
KALE AND BASIL PESTO	1 jar
WALNUTS	1 packet (20g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme, chilli flakes

KEY UTENSILS

oven tray, saucepan

NOTES

Dice the vegetables about 1cm in size, this will help the vegetables cook faster and give an extra golden finish!

You can use 1/2 packet pasta or to taste for 2 serves.



1. ROAST THE VEGETABLES

Set oven to 220°C. Bring a saucepan of water to boil (for step 2).

Dice zucchini and eggplant (see notes). Slice shallot and halve tomatoes. Toss on a lined oven tray with **1 tsp thyme, 1/4 tsp chilli flakes, oil, salt and pepper**. Roast in oven for 20–25 minutes until tender.



4. FINISH AND SERVE

Divide pasta among shallow bowls. Chop walnuts and use to garnish.



2. COOK THE PASTA

Add pasta to boiling water in saucepan (see notes). Cook according to packet instructions or until al dente. Reserve **1/2 cup cooking water** before draining. Set aside.



3. TOSS THE PASTA

Toss pasta with roast vegetables, pesto and reserved cooking water until well combined. Season to taste with **salt and pepper**.

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**

