



### Product Spotlight: Vesuvio Pasta

Vesuvio Pasta is Perth-based. They craft artisan pasta and sauces that we guarantee you'll love. The ingredient list is short, and there are no nasties. You can find more varieties on our Marketplace!

**VESUVIO**  
hand made pasta

## Creamy Salsa Boscaiola Broth with Filled Pasta

Salsa boscaiola from Vesuvio Pasta is a luscious, creamy Neapolitan sauce, and it is the base of this veggie-packed broth served with vegetarian filled pasta and baby spinach.



25 minutes



2 servings



Vegetarian

16 June 2023

### Switch it up!

*Instead of making this a broth, simply make a pasta sauce with the sautéed vegetables, and add the salsa boscaiola to warm. Cook filled pasta in a pot of boiling water and toss through pasta sauce.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	27g	27g	98g

## FROM YOUR BOX

BROWN ONION	1
THYME	1 packet
CARROT	1
TOMATO	1
CELERY STICK	1
BOSCAIOLA SAUCE	1 packet (400g)
FILLED PASTA	1 packet
BABY SPINACH	1 bag (60g)

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## KEY UTENSILS

large saucepan

## NOTES

Sprinkle over some dried chilli flakes and finely grated parmesan cheese for extra flavour if desired.

**No gluten option** – Filled pasta is replaced with fresh gluten-free ravioli. Add pasta as per instructions in step 4.



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### 1. SAUTÉ THE AROMATICS

Heat a large saucepan over medium-high heat with **oil**. Dice onion and add to pan along with 1/2 packet thyme leaves. Sauté for 2-3 minutes until onion begins to soften.



### 2. ADD THE VEGETABLES

Dice carrot and tomato, and slice celery. Add to pan as you go. Cook, stirring, for 2 minutes.



### 3. SIMMER THE BROTH

Pour boscaiola sauce and **1 1/2 cups water** into pan. Simmer, covered, for 10 minutes.



### 4. ADD THE PASTA

Add pasta and baby spinach to the broth. Cook for a further 3-5 minutes until pasta is cooked. Season with **salt and pepper**.



### 5. FINISH AND SERVE

Ladle broth and pasta into bowls to serve. Garnish with remaining thyme (see notes).

**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**

