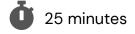




Creamy Salsa Boscaiola Broth

with Filled Pasta

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





2 servings



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

27g

98g

FROM YOUR BOX

BROWN ONION	1
THYME	1 packet
CARROT	1
ТОМАТО	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.



1. SAUTÉ THE AROMATICS

Heat a large saucepan over medium-high heat with **oil.** Dice onion and add to pan along with <u>1/2 packet thyme leaves</u>. 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 11/2 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).



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