L2

Creamy Salsa Boscaiola Broth
with Filled Pasta

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

Switch it up!

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

🕑 25 minutes   🍴 2 servings   🥗 Vegetarian

10 June 2022

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	14g	26g	49g

FROM YOUR BOX

BROWN ONION	1
THYME	1 packet
CARROT	1
TOMATO	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.

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 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).