



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Vesuvio Pasta

Perth-based Vesuvio Pasta crafts artisan pasta and sauces that we guarantee you'll love. The ingredient list is short and doesn't feature any nasties. You can find more varieties on our Marketplace!

VESUVIO
handmade pasta

L4

Kale and Walnut Pesto with Fresh Rigatoni

Delicious homemade kale and walnut pesto tossed through fresh rigatoni from locals, Vesuvio Pasta, and served with sautéed vegetables and parmesan cheese to finish.



20 minutes



4 servings



Vegetarian

11 November 2022

Bulk it up!

Serve this dish with a fried or poached egg, some crispy chickpeas or toasted croutons to bulk it up.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	34g	34g	107g

FROM YOUR BOX

LEMON	1
KALE	1 bunch
WALNUTS	1 packet
PARMESAN CHEESE	1 packet
BUTTON MUSHROOMS	1 bag (300g)
CHERRY TOMATOES	2 x 200g
GARLIC CLOVE	1
FRESH RIGATONI	1 packet (500g)

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano

KEY UTENSILS

large frypan, saucepan, stick mixer or small blender

NOTES

To speed up cooking time, you can skip making the pesto. Add dried oregano and all of the kale at step 3, then add lemon zest, walnuts and parmesan at step 5.

Leftover herbs in the fridge or garden? Add them to the pesto for extra flavour! Basil, chives, parsley, thyme and fresh oregano would all make a great addition.

No gluten option - pasta is replaced with gluten-free pasta.



1. MAKE THE PESTO

Bring a large saucepan of water to a boil.

Zest lemon. Use a stick mixer to blend with 1/2 kale leaves, walnuts, 3/4 packet parmesan, **1/4 cup olive oil**, **1 cup water** and **2 tsp oregano** to chunky a texture (see notes). Season to taste with **salt and pepper**.



4. COOK THE PASTA

Add pasta to boiling water. Cook until al dente. Reserve **1 cup cooking liquid** and drain pasta. Return to saucepan.



2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **oil**. Slice mushrooms. Halve cherry tomatoes and crush garlic clove. Add to pan as you go. Sauté for 6-8 minutes until mushrooms are golden.



5. TOSS THE PASTA

Toss pasta with pesto, juice from 1/2 lemon (wedge remaining) and **reserved cooking liquid** (add liquid in small amounts as needed) until well coated.



3. ADD THE KALE LEAVES

Thinly slice remaining kale leaves. Add to vegetables and sauté for a further 2-3 minutes until wilted. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Divide sautéed vegetables among shallow bowls. Top with pesto pasta. Garnish with remaining parmesan cheese and lemon wedges.

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**

