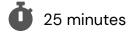




Creamy Salsa Boscaiola Broth

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.





4 servings



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.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

18g

45g

FROM YOUR BOX

BROWN ONION	1
THYME	1 packet
CARROTS	2
CELERY STICKS	2
CHERRY TOMATOES	1 bag (200g)
BOSCAIOLA SAUCE	1 packet (400g)
FILLED PASTA	1 packet
BABY SPINACH	1 bag (120g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, 1 stock cube

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 <u>1/2 packet thyme leaves</u>. Sauté for 2-3 minutes until onion begins to soften.



2. ADD THE VEGETABLES

Dice carrots, slice celery and halve cherry tomatoes. Add to pan as you go. Cook, stirring, for 2 minutes.



3. SIMMER THE BROTH

Crumble in **stock cube.** Pour in boscaiola sauce and **1 L water**. 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 to taste with **salt** and pepper.



5. FINISH AND SERVE

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



