




### 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 doesn't feature any nasties. You can find more varieties on our Marketplace!



## L4 Creamy Salsa Boscaiola Broth with Filled Pasta

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

 25 minutes

 4 servings

 Vegetarian

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## 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** 14g **TOTAL FAT** 18g **CARBOHYDRATES** 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 1/2 packet thyme leaves. 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).

**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](mailto:hello@dinnertwist.com.au)

