



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Corn

Corn is also known as maize.  
It originated in Mexico more  
than 10,000 years ago!



L4

## Feta and Corn Bake

with Spinach and Ricotta Agnolotti

Super easy, super delicious! Feta cheese, corn and cherry tomatoes baked with dried tarragon and tossed with baby spinach to make a delicious sauce to coat spinach and ricotta agnolotti from Mancini.



25 minutes



4 servings



Vegetarian

18 November 2022

### Spice it up!

*Some dried chilli flakes or slices of fresh red chilli, lemon zest and a squeeze of lemon juice would make a great addition to this dish.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g	48g	67g



## FROM YOUR BOX

RED ONION	1
CORN COB	1
CHERRY TOMATOES	2 x 200g
FETA CHEESE	1 packet (200g)
BABY SPINACH	1 bag (120g)
FRESH FILLED PASTA	2 x 400g

## FROM YOUR PANTRY

olive oil, salt, pepper, 1 garlic clove, dried tarragon (see notes)

## KEY UTENSILS

large saucepan, oven dish

## NOTES

If you don't have dried tarragon, you can use dried or fresh oregano, rosemary, thyme or dried Italian herbs.

**No gluten option** - filled pasta is replaced with filled GF pasta. Cook pasta according to packet instructions.



### 1. PREPARE THE VEGETABLES

Set oven to 220°C and bring a large saucepan of water to a boil.

Wedge red onion. Remove corn kernels from cob and **crush garlic clove**. Add to a lined oven dish with cherry tomatoes.



### 2. ADD THE FETA & BAKE

Quarter feta block. Add to oven dish along with **1/3 cup olive oil, 2 tsp tarragon, salt and pepper**. Toss to combine. Bake for 15-20 minutes (see step 3) until golden.



### 3. MAKE THE SAUCE

To make the sauce, take the oven dish out of the oven, and use a fork to squash the tomatoes. Add spinach. Combine well.



### 4. COOK THE PASTA

Add pasta to boiling water. Cook for 3-4 minutes until al dente. Reserve **1/2 cup cooking water** before draining.



### 5. ADD THE PASTA

Stir in cooked pasta and **reserved pasta water** as needed. Season to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Serve oven dish tableside.

**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**

