



**Product Spotlight:
Almonds**


If preferred, you can toast almonds before eating them for a richer, deeper nutty flavour.




Spinach and Ricotta Ravioli

with Romesco Sauce

Fresh pasta filled with spinach and ricotta from Perth locals, Mancini, tossed in creamy Romesco sauce and sautéed vegetables, finished with fresh rocket leaves.

 20 minutes

 4 servings

 Vegetarian

31 March 2023

Change the sauce!

If you have your own favourite stir through sauce or pesto, use that instead! Slice the roast peppers and stir through the pasta. Chop and toast the almonds for a garnish.

Per serve: **PROTEIN** 18g **TOTAL FAT** 20g **CARBOHYDRATES** 63g

FROM YOUR BOX

ROASTED PEPPERS	1 jar
ALMONDS	1 packet (40g)
FENNEL BULB	1
ZUCCHINI	1
CHERRY TOMATOES	2 x 200g
FRESH FILLED PASTA	2 x 400g
ROCKET LEAVES	1 bag (60g)

FROM YOUR PANTRY

olive oil, salt, pepper, 1 garlic clove, red wine vinegar, dried oregano

KEY UTENSILS

large frypan, saucepan, stick mixer or blender

NOTES

You can also garnish the pasta with some parmesan, chilli flakes, or fresh basil leaves.

No gluten option - pasta is replaced with GF pasta.



1. MAKE THE ROMESCO

Bring a saucepan of water to a boil.

Drain roasted peppers. Blend with almonds, **1 garlic clove**, **1 tbsp vinegar** and **2 tbsp olive oil** using a stick mixer or blender until smooth. Season with **salt and pepper**. Set aside.



2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **olive oil**. Slice fennel, dice zucchini and halve tomatoes. Add to pan as you go, along with **1 tsp dried oregano**. Cook for 10 minutes until tender.



3. COOK THE PASTA

Add pasta to boiling water and cook for 3 minutes until tender. Reserve **1/4 cup pasta cooking water** before draining.



4. TOSS THE PASTA

Add cooked pasta, romesco sauce and **1/4 cup pasta cooking water** to pan with vegetables. Stir until combined. Season with **salt and pepper**.



5. FINISH AND SERVE

Divide pasta among bowls. Garnish with rocket leaves (see notes).



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