

**Product Spotlight:
Walnuts**

Walnuts are a good source of Omega-3s, which support brain and heart health, and since ancient times they have been recognised as a symbol of intellectuality!



Walnut Pesto Pasta

with Roasted Cauliflower

Fennel roasted cauliflower, red onion and sweet tomatoes tossed with tagliatelle style pasta in a homemade capsicum and walnut pesto, finished with fresh rocket and parmesan cheese.



30 minutes



4 servings



Vegetarian

29 September 2023

Switch it up!

Toss the roasted veggies, rocket and parmesan cheese with a grain of choice, like quinoa or bulgur and serve the pesto as a dollop.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	26g	20g	73g

FROM YOUR BOX

CAULIFLOWER	1
RED ONION	1
CHERRY TOMATOES	2 x 200g
LONG PASTA	1 packet (500g)
ROASTED PEPPERS	1 jar
WALNUTS	1 packet (60g)
PARMESAN CHEESE	1 bag (125g)
GARLIC CLOVE	1
ROCKET LEAVES	1 bag (60g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, fennel seeds (see notes)

KEY UTENSILS

oven tray, large saucepan

NOTES

You can use dried oregano instead of fennel seeds if you prefer.

Add some chilli flakes to the pasta if you like.

No gluten option - Pasta is replaced with GF pasta.



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1. ROAST THE VEGETABLES

Set oven to 225°C and bring a large saucepan of water to a boil.

Cut cauliflower into small florets. Wedge red onion and halve cherry tomatoes. Toss all on a lined oven tray with **oil, 2 tsp fennel seeds, salt and pepper**. Roast for 20 minutes or until golden and tender.



4. TOSS PASTA & PESTO

Return drained pasta to the saucepan. Stir in pesto and roughly **1/2 cup reserved cooking water**. Warm through, then gently stir in the roasted vegetables. Adjust seasoning to taste (see notes).



2. BOIL THE PASTA

Add pasta to the boiling water and cook according to packet instructions or until al dente. Reserve **1 cup cooking water**, then drain (see step 4).



5. FINISH AND SERVE

Divide pasta, sauce and vegetables among plates and top with rocket leaves and remaining parmesan cheese to serve.



3. MAKE THE PESTO

Drain and rinse peppers. Place in a jug along with walnuts, 1/2 packet parmesan, chopped garlic clove and **2 tbsp water**. Blend, using a stick mixer, until smooth. Season to taste with **salt and pepper**.

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**

