



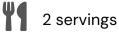


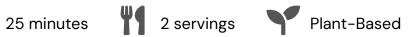
Romesco Pasta Salad

with Roast Veggies

A fresh home-made romesco sauce, tossed with roasted veggies, olives, basil and gluten-free fresh casarecce pasta from Perth locals Gluten Free Lab.







PROTEIN TOTAL FAT CARBOHYDRATES

18g 116g

FROM YOUR BOX

| CHERRY TOMATOES | 200g |
|------------------------------|----------|
| ZUCCHINI | 1 |
| RED CAPSICUM | 1 |
| CASHEWS/NUTRITIONAL YEAST | 50g |
| GREEN BEANS | 150g |
| BASIL | 1 packet |
| OLIVES | 1 jar |
| FRESH PASTA (GF) | 1 packet |
| | |

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano, white wine vinegar

KEY UTENSILS

oven tray, saucepan, kettle, stick mixer or small blender

NOTES

You can toast the cashews in a frypan or grill the capsicum for extra flavour before blending to make the romesco.





1. ROAST THE VEGETABLES

Set oven to 220°C, boil the kettle and bring a saucepan of water to a boil.

Halve cherry tomatoes. Slice zucchini and 1/2 capsicum. Toss on a lined oven tray with oil, 1 tsp dried oregano, salt and pepper. Roast for 15-20 minutes or until tender.



4. COOK THE PASTA

Add green beans and **pasta** to the boiling water. Cook for 2 minutes. Drain and rinse with cold water.



2. MAKE THE ROMESCO SAUCE

Add cashew mix (see notes) to a jug along with 1/2 capsicum roughly chopped. Pour over 1/4 cup hot water, 1/4 cup olive oil and 1 tsp vinegar. Season with salt and pepper. Use a stick mixer to blend to a smooth consistency.



3. PREPARE THE INGREDIENTS

Trim and slice **green beans** and **basil leaves**. Drain and roughly chop **olives**.



5. TOSS THE PASTA SALAD

Add pasta, green beans, roasted vegetables and romesco sauce to a large bowl. Toss until well combined. Season with salt and pepper.



6. FINISH AND SERVE

Divide pasta salad among shallow bowls. Garnish with basil leaves.

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



