



### Product Spotlight: Hummus

Hummus is a much loved blend of chickpeas, tahini, lemon and garlic! Delicious as a dip, sauce or spread, and full of protein!



## Lemon Hummus Pasta with Basil

Creamy hummus makes a flavourful sauce for this pasta dish served with cherry tomatoes, basil and olives.



25 minutes



4 servings



Plant-Based

### Jazz it up!

*You can roast the vegetables for this pasta if preferred! Add some capsicum, mushrooms or zucchini to make extra serves.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	18g	11g	65g

## FROM YOUR BOX

GF GRAIN PASTA	400g
HUMMUS	1 tub
LEMON	1
BROCCOLI	1
BROWN ONION	1
CHERRY TOMATOES	2 packets ( 2 x 200g)
PITTED KALAMATA OLIVES	1 tub
BASIL	1 packet (20g)

## FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano, dried chilli flakes (optional)

## KEY UTENSILS

large frypan, saucepan

## NOTES

You can use dried Italian herbs or thyme if you don't have dried oregano. Add crushed garlic if you have some.



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### 1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **pasta** to boiling water and cook for 7 minutes (continue at step 3).



### 2. MAKE THE SAUCE

While the **pasta** cooks, whisk together **hummus** with **lemon** zest and juice. Season with **salt and pepper**.



### 3. ADD THE BROCCOLI

Cut **broccoli** into small florets. Add to **pasta** as it cooks for 2-4 minutes until tender. Reserve **1/2 cup cooking water** before draining. Set aside.



### 4. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with **olive oil**. Dice **onion** and halve **tomatoes**. Add all to pan with **3 tsp oregano** (see notes). Cook for 6-8 minutes until tender.



### 5. TOSS THE PASTA

Drain and rinse **olives**. Toss with **pasta**, **broccoli**, **vegetables** and **hummus sauce**. Loosen with **reserved cooking water** and season with **salt and pepper** to taste.



### 6. FINISH AND SERVE

Divide **pasta** among bowls. Garnish with sliced **basil leaves** and a sprinkle of **dried chilli flakes** (optional).

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