



**Product Spotlight:  
Red Capsicum**

Capsicum is an excellent source of vitamin C which is needed for growth and repair of tissues in all parts of your body. It also helps the body make collagen, giving our skin strength and elasticity.



# 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.



25 minutes



4 servings



Plant-Based

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	15g	42g	108g

## FROM YOUR BOX

CHERRY TOMATOES	200g
ZUCCHINI	1
CASHEWS/NUTRITIONAL YEAST	100g
RED CAPSICUM	1
GREEN BEANS	250g
BASIL	1 packet
OLIVES	1 jar
FRESH PASTA (GF)	2 packets

## 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** and slice **zucchini**. Toss on a lined oven tray with **oil**, **2 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 **capsicum** roughly chopped. Pour over **1/2 cup hot water**, **1/2 cup olive oil** and **2 tsp vinegar**. Season with **salt and pepper**. Use a stick mixer to blend to a smooth consistency.



### 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**.



### 3. PREPARE THE INGREDIENTS

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



### 6. FINISH AND SERVE

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



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