



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Onion

Did you know onions were a form of currency in the Middle Ages? They paid for rent, goods and services, and they were even given as gifts!



02 Caramelised Onion Pasta with Labneh

Simple to whip up, this pasta dish is full of flavour! Sweet balsamic caramelised onions with garlic and thyme tossed through pasta, topped with fresh rocket leaves and a creamy lemon myrtle labneh cheese.



25 minutes



2 servings



Vegetarian

October 2022

Make it a side dish!

This pasta is also delicious served cold as a pasta salad! Pair it with a protein of choice the next day if you have any leftovers.

FROM YOUR BOX

SHORT PASTA	1 packet (500g)
SLIVERED ALMONDS	1 packet (30g)
BROWN ONION	1
CHERRY TOMATOES	1 packet (200g)
SLICED MUSHROOMS	1 punnet (200g)
THYME	1 packet
LABNEH CHEESE	1 tub
ROCKET LEAVES	1 bag (60g)

FROM YOUR PANTRY

butter, olive oil, salt, pepper, balsamic vinegar,
1 garlic clove

KEY UTENSILS

large frypan, saucepan

NOTES

You can use 2 tbsp olive oil to caramelize the onions if you don't want to use butter.

No gluten option – pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add 1/2 packet pasta and cook according to packet instructions or until al-dente. Drain and return to saucepan (see step 5).



2. TOAST THE ALMONDS

Heat a frypan over medium-high heat. Add almonds and toast for 3-4 minutes until golden. Remove from pan and set aside.



3. CAMELISE THE ONIONS

Add **1/2 tbsp olive oil** and **20g butter** to pan (see notes). Slice onion and add as you go. Cook for 6-8 minutes or until starting to caramelize. Stir in **1-2 tbsp balsamic vinegar**.



4. ADD THE VEGETABLES

Halve and add tomatoes along with mushrooms. Add **1 crushed garlic clove** and **1/2 tbsp thyme leaves**. Cook for a further 5 minutes until softened.



5. TOSS THE PASTA

Toss the vegetables and caramelised onions with cooked pasta. Season with **salt and pepper** to taste.



6. FINISH AND SERVE

Divide pasta among bowls. Top with rocket leaves and labneh cheese. Garnish with almonds and thyme 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**

