



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Vesuvio Pasta


Vesuvio pasta is Perth-based, and they craft artisan pasta and sauces that we guarantee you'll love. The ingredient list is short and doesn't feature any nasties. You can find more varieties on our marketplace!


VESUVIO
handmade pasta

04 Baked Feta Pasta with Basil & Pine Nuts

Cherry tomatoes and creamy feta cheese roasted with olive oil and tossed through fresh pasta, finished with basil and pine nuts.

 25 minutes

 4 servings

 Vegetarian

15 April - 6 May 2022

Make a Pesto!

You can hide the spinach in a home made pesto! Blend with the basil, pine nuts and feta cheese until smooth. Stir the pesto through the pasta along with roast onion and tomatoes.

FROM YOUR BOX

RED ONION	1
FETA CHEESE	1 packet
CHERRY TOMATOES	1 bag
BASIL	1 packet
PINE NUTS	1 packet
BABY SPINACH	1 bag
FRESH SHORT PASTA	1 packet

FROM YOUR PANTRY

olive oil, salt, pepper, 2 garlic cloves

KEY UTENSILS

oven dish, saucepan, frypan (optional)

NOTES

You can add some fresh rosemary or thyme to roast with the tomatoes, or use 1 tsp dried herb of choice for added flavour.

No gluten option – fresh pasta is replaced with fresh GF pasta.



1. ROAST TOMATOES & FETA

Set oven to 250°C.

Slice onion and quarter the feta block. Place in a lined oven dish with cherry tomatoes, **1/2 cup olive oil, salt and pepper** (see notes). Bake for 15–20 minutes until golden.



2. CHOP GARLIC AND BASIL

Bring a saucepan of water to boil.

Chop garlic and slice basil leaves. Toast pine nuts in a dry frypan until golden (optional). Set aside with spinach.



3. COOK THE PASTA

Add pasta to boiling water. Cook for 3–5 minutes until al dente. Reserve **1/4 cup pasta water** before draining.



4. REMOVE FROM OVEN

Remove oven dish and use a fork to squash the tomatoes to make a sauce. Add garlic, basil and spinach. Combine well.



5. ADD IN THE PASTA

Stir in cooked pasta and **1/4 cup reserved pasta water**. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Serve baked feta pasta topped with pine nuts.

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**

