



### Product Spotlight: Burrata Cheese

Burrata cheese is a creamy Italian delicacy that originated in the Puglia region, and was created as a way to use leftover mozzarella curds. Burrata has a stretchy mozzarella exterior and rich, creamy interior.



## Romesco Bucatini with Burrata

Bucatini pasta, tossed through home-made charred capsicum romesco sauce, served with a fresh apple and rocket leaf salad, creamy burrata cheese and extra toasted almonds.

 30 minutes

 2 servings

 Vegetarian

### Bulk it up!

*Bulk this dish up by adding sautéed mushrooms, cherry tomatoes, eggplant, asparagus or broccoli, or some sliced snow peas.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	23g	34g	83g

## FROM YOUR BOX

BUCATINI PASTA	1 packet
ALMONDS	40g
RED CAPSICUM	1
GARLIC CLOVE	1
LEMON	1
GREEN APPLE	1
ROCKET LEAVES	60g
BURRATA	1 packet

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar, dried chilli flakes (optional)

## KEY UTENSILS

frypan, saucepan, stick mixer or small blender

## NOTES

If you want to cook all the pasta, slightly increase the measurements for romesco sauce to ensure there is enough sauce to coat the pasta.

If you want to try extra flavours in your romesco sauce, you can add some sun-dried tomatoes, substitute red wine vinegar with balsamic or sherry vinegar, and add some smoked paprika or cayenne pepper.

**No gluten option - pasta is replaced with GF pasta.**



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### 1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **1/2 packet pasta** (see notes) and cook according to packet instructions or until al dente. Reserve **1 cup cooking liquid** and drain **pasta**. Reserve saucepan.



### 4. MAKE THE SALAD

**Zest lemon.** Add to a bowl along with **juice of 1/2 lemon** (wedge remaining), **1 tbsp olive oil, salt and pepper.** Whisk to combine. Slice **apple.** Add to **dressing** along with **rocket leaves.** Toss to combine.



### 2. TOAST THE ALMONDS

Chop **almonds.** Add to a dry frypan over medium-high heat and toast for 3-5 minutes, or until golden. Remove **almonds** and keep pan over heat for step 3.



### 5. TOSS THE PASTA

Return **pasta** to saucepan. Add **romesco sauce** and **1/2 - 3/4 cup cooking liquid** to loosen **sauce.** Toss to coat. Season to taste with **salt and pepper.**



### 3. MAKE THE ROMESCO

Roughly chop **capsicum** (see notes). Add to pan with extra **oil** and cook until lightly charred. Use a stick mixer to blend **capsicum, garlic, 1/2 almonds** (reserve remaining), **3/4 tbsp vinegar** and **2 tbsp olive oil** to smooth consistency. Season with **salt and pepper.**



### 6. FINISH AND SERVE

Divide **pasta** and **salad** among shallow bowls. Top with **burrata** and **lemon wedges.** Sprinkle with **chilli flakes** as desired and **remaining almonds.**

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