



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
	24g	26g	86g

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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