



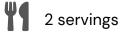


# Romesco Pasta Salad

## 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.







PROTEIN TOTAL FAT CARBOHYDRATES

52g 94g 27g

#### FROM YOUR BOX

CHERRY TOMATOES	200g
ZUCCHINI	1
RED CAPSICUM	1
CASHEWS/NUTRITIONAL YEAST	50g
GREEN BEANS	150g
BASIL	1 packet
OLIVES	1 jar
FRESH PASTA (GF)	1 packet

#### 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. Slice zucchini and 1/2 capsicum. Toss on a lined oven tray with oil, 1 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 1/2 capsicum roughly chopped. Pour over 1/4 cup hot water, 1/4 cup olive oil and 1 tsp vinegar. Season with salt and pepper. Use a stick mixer to blend to a smooth consistency.



#### 3. PREPARE THE INGREDIENTS

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



### 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.



#### 6. FINISH AND SERVE

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



