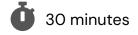


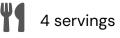




Romesco Bucatini with Burrata

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.







Bulk it up!

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

TOTAL FAT CARBOHYDRATES

26g

122g

20g

FROM YOUR BOX

BUCATINI PASTA	1 packet
ALMONDS	80g
ROASTED PEPPERS	1 jar
GARLIC CLOVES	2
LEMON	1
GREEN APPLES	2
ROCKET LEAVES	120g
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 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.





1. COOK THE PASTA

Bring a saucepan of water to a boil. Add pasta and cook according to packet instructions or until al dente. Reserve 1 cup cooking liquid and drain pasta. Reserve saucepan.



2. TOAST THE ALMONDS

Chops **almonds**. Add to a dry frypan over medium-high heat and toast for 3-5 minutes, or until golden.



3. MAKE THE ROMESCO

Drain and slice **roasted peppers** (see notes). Chop **garlic**. Use a stick mixer to blend with 1/2 almonds (reserve remaining), 1 tbsp vinegar and 3 tbsp olive oil to smooth consistency. Season with salt and pepper.



4. MAKE THE SALAD

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



5. TOSS THE PASTA

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

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



