



### 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



4 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 |
|------------|---------|-----------|---------------|
|            | 26g     | 20g       | 122g          |

## 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.**



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### 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.



### 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.



### 2. TOAST THE ALMONDS

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



### 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**.



### 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**.



### 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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