



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



4/6 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 |
|-------------|---------|-----------|---------------|
| 4/6 Person: | 22g/27g | 25g/31g | 91g/107g |

FROM YOUR BOX

| | 4 PERSON | 6 PERSON |
|-----------------|----------|------------|
| BUCATINI PASTA | 1 packet | 2 packets |
| ALMONDS | 80g | 80g + 40g |
| ROASTED PEPPERS | 1 jar | 2 jars |
| GARLIC CLOVES | 2 | 3 |
| LEMON | 1 | 2 |
| GREEN APPLES | 2 | 2 |
| ROCKET LEAVES | 120g | 60g + 120g |
| BURRATA | 1 packet | 2 packets |

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.

6P – use 1 1/2 packets pasta.



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.

6P – zest and juice 1 lemon. Combine with 3 tbsp olive oil, salt and pepper.



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**.

6P – use 2 tbsp vinegar and 4-5 tbsp olive oil.



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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