

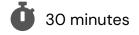




# **Basil Pasta**

# with Roasted Cauliflower

Cauliflower florets roasted to golden perfection, served over pasta tossed through a crunchy basil sauce with roasted zucchini, walnuts, Sicilian olives and fresh lemon wedges.





2 servings



Add to it!

Want to add more to this dish? We recommend crispy chickpeas, pan-fried halloumi, crumbled feta cheese, or a toasted seed mix.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

22g 19

19g

78g

#### **FROM YOUR BOX**

CAULIFLOWER	1/2
ZUCCHINI	1
LEMON	1
SHORT GRAIN PASTA	1 packet
WALNUTS	60g
SICILIAN OLIVES	1 jar
SHORT GRAIN PASTA	1 packet
CRUNCHY BASIL DIP	1 tub

#### FROM YOUR PANTRY

oil for cooking, salt, pepper

#### **KEY UTENSILS**

large saucepan, oven tray

#### **NOTES**

If preferred, zucchini can be sliced or cut into angular pieces for roasting. Alternatively, keep it fresh, use a vegetable peeler to ribbon the zucchini and add to the pasta at step 4.

For extra garnishes we recommend roughly chopped fresh basil or parsley, shaved parmesan cheese, and a sprinkle of dried chilli flakes.

No gluten option - pasta is replaced with gluten free pasta.





#### 1. ROAST THE VEGETABLES

Set oven to 220°C.

Cut **cauliflower** into florets and cut **zucchini** (see notes) into large matchstick pieces. Zest **lemon** (reserve remaining lemon). Toss on a lined oven tray with **oil**, **salt and pepper**. Roast for 25–30 minutes until golden and tender.



#### 4. TOSS THE PASTA

Add walnuts and basil dip to pasta. Add cooking liquid, as necessary to loosen the dip. Toss to combine. Season to taste with salt and pepper.



### 2. COOK THE PASTA

Bring a large saucepan of water to a boil. Add 1/2 packet pasta and cook according to packet instructions or until al dente. Reserve 3/4 cup cooking liquid and drain pasta. Return pasta to saucepan for step 4.



#### 3. PREPARE THE INGREDIENTS

Roughly chop **walnuts**, drain and chop **olives** as desired, and wedge the lemon.



## 5. FINISH AND SERVE

Divide pasta among shallow bowls. Top with roosted vegetables and olives. Serve with lemon wedges (see notes).

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