

**Product Spotlight:
Ricotta Cheese**

Ricotta is a creamy curd. The curd is literally cooked twice hence the name "ricotta", meaning re-cooked. Ricotta cheese is low in fat and high in protein.



Roast Garlic Tomato Medley Pasta

with Fresh Ricotta

Garlic and cherry tomato medley roasted with balsamic until jammy and juicy, then tossed with long pasta, fresh rocket leaves and toasted pine nuts, finished with fresh creamy ricotta.



30 minutes



2 servings



Vegetarian

Jazz it up!

You can add some fresh basil or oregano to garnish this dish along with some dried chilli flakes for heat!

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|------------|---------|-----------|---------------|
| | 29g | 47g | 116g |

FROM YOUR BOX

| | |
|----------------------|----------|
| CHERRY TOMATOES | 200g |
| CHERRY TOMATO MEDLEY | 200g |
| GARLIC CLOVES | 2 |
| LONG PASTA | 250g |
| PINE NUTS | 1 packet |
| KALAMATA OLIVES | 1 tub |
| ROCKET LEAVES | 60g |
| RICOTTA | 250g |

FROM YOUR PANTRY

olive oil, salt, pepper, balsamic vinegar

KEY UTENSILS

oven dish, saucepan, frypan

NOTES

For extra flavour, add fennel seeds or dried oregano to the tomatoes!

No gluten option - pasta is replaced with GF pasta.



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1. ROAST THE TOMATOES

Set oven to 200°C.

Add **tomatoes** to a lined oven dish with **2 tbsp balsamic vinegar**, **2 tbsp olive oil**, and **2 crushed garlic cloves** (see notes). Season with **salt and pepper**. Roast in oven for 20 minutes.



4. TOSS THE PASTA

Rinse and halve **olives**. Toss with cooked pasta, **rocket leaves**, roast tomatoes and roasting juices. Season with **salt and pepper** to taste.



2. COOK THE PASTA

Bring a saucepan of water to a boil. Add **pasta** to boiling water and cook according to packet instructions or until al dente. Drain and set aside.



5. FINISH AND SERVE

Serve pasta with spoonfuls of **ricotta**. Garnish with pine nuts.



3. TOAST THE PINE NUTS

Add **pine nuts** to a dry frypan. Toast for 3–4 minutes until golden. Set aside.

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**

