

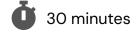


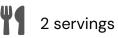


Roast Garlic Tomato Medley Pasta

with Fresh Ricotta

Long egg pasta cooked until al dente, tossed with balsamic roasted cherry tomatoes, garlic, fresh rocket leaves and toasted pine nuts, finished with fresh creamy ricotta.





Vegetarian

Jazz it up!

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

FROM YOUR BOX

CHERRY TOMATOES	200g
CHERRY TOMATO MEDLEY	200g
GARLIC CLOVES	2
LONG PASTA	250g
PINE NUTS	1 packet
PINE NUTS KALAMATA OLIVES	1 packet
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KALAMATA OLIVES	1 tub

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.



1. ROAST THE TOMATOES

Set oven to 200°C and bring a saucepan of water to a boil.

Add all cherry tomatoes to a lined oven dish with 2 tbsp balsamic vinegar, 2 tbsp olive oil and 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

Add **pasta** to boiling water and cook according to packet instructions or until al dente. Drain and set aside.



3. TOAST THE PINE NUTS

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



5. FINISH AND SERVE

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



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