

**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

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.



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
	24g	28g	52g

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 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.



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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

