

**Product Spotlight:
Cherry Tomatoes**

Cherry tomatoes aren't just cute – they're little flavour bombs! Halving them before cooking helps release their natural sweetness into the sauce. Originally, cherry tomatoes were grown to be used as decoration!



Roasted Cherry Tomato Pasta Bake

This bright pasta bake combines sweet roasted cherry tomatoes, cannellini beans, and carrot tossed through pasta and topped with golden melted mozzarella.



40 minutes



2 servings



Vegetarian

Switch it up!

Prepare as a one-pan stovetop pasta by skipping the oven step and melting mozzarella directly in the pan.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	26g	18g	70g

FROM YOUR BOX

SHORT PASTA	1 packet (500g)
BROWN ONION	1
CHERRY TOMATOES	200g
GARLIC	2 cloves
CARROT	1
TOMATO PASTE	1 sachet
MOZZARELLA	1 packet
PARSLEY	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

KEY UTENSILS

large frypan, saucepan

NOTES

For extra veg, add and sauté zucchini or mushrooms, and stir through baby spinach.

We like blending part of the sauce to give it a creamy texture. You can skip this step or blend the whole sauce to hide veggies from picky eaters.

Stir in a splash of balsamic vinegar for sweetness and depth.

No gluten option – pasta is replaced with GF pasta.



1. ROAST THE TOMATOES

Set oven to 220°C.

Toss whole **tomatoes** and **garlic cloves** in a lined oven dish with **oil**, **1 tsp oregano**, **salt and pepper**. Roast for 15–20 minutes until **tomatoes** are bursting.



2. COOK THE PASTA

Bring a saucepan of water to a boil. Add **1/2 packet pasta** and cook according to packet instructions or until al dente. Reserve **1 cup cooking liquid** and drain **pasta**.



3. SAUTÉ THE INGREDIENTS

Dice **onion**, grate **carrot** and drain **beans** (see notes). Heat a large frypan over medium-high heat with **oil**. Add **onion** and **carrot**, sauté for 3 minutes to soften. Add **tomato paste** and **beans** and cook for further 1 minute.



4. BLEND THE SAUCE

Add **cooking liquid** to **sautéed ingredients**. Remove 1/2 cup sautéed ingredients and blend with a stick mixer (see notes). Return to pan and stir to combine.



5. BAKE THE PASTA

Squeeze **garlic cloves** from skins and add to **sauce** along with **roasted tomatoes** and pasta. Season with **salt and pepper** and toss to combine (see notes). Place in an oven dish, cover with **mozzarella** and bake for 5–10 minutes until **cheese** is golden.



6. FINISH AND SERVE

Finely chop **parsley**.

Garnish **pasta bake** with **parsley** and serve tableside.



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