



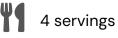


## Roast Garlic Tomato Medley Pasta

## 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.







# 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 TOMATO MEDLEY	2 x 200g
CHERRY TOMATOES	200g
GARLIC CLOVES	3
LONG PASTA	500g
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.

Add tomatoes to a lined oven dish with 1/4 cup balsamic vinegar, 1/4 cup olive oil, and 3 crushed garlic cloves (see notes). Season with salt and pepper. Roast in oven for 20 minutes.



#### 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.



#### 3. TOAST THE PINE NUTS

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



#### 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.



### **5. FINISH AND SERVE**

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



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