

**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



4 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
	27g	38g	111g

FROM YOUR BOX

CHERRY TOMATO MEDLEY	2 x 200g
CHERRY TOMATOES	200g
GARLIC CLOVES	3
LONG PASTA	500g
PINE NUTS	1 packet
KALAMATA OLIVES	1 tub
ROCKET LEAVES	120g
RICOTTA	500g

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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