



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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



4/6 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	29g	53g

FROM YOUR BOX

	4 PERSON	6 PERSON
CHERRY TOMATO MEDLEY	2 x 200g	2 x 200g
CHERRY TOMATOES	200g	2 x 200g
GARLIC CLOVES	3	4
LONG PASTA	2 x 250g	3 x 250g
PINE NUTS	20g	2 x 20g
KALAMATA OLIVES	1 tub	1 tub
ROCKET LEAVES	1 bag	2 bags
RICOTTA	500g	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. BAKE THE TOMATOES

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

Add **cherry tomatoes** to a lined oven dish with **1/4 cup balsamic**, **1/4 cup olive oil** and **crushed garlic** (see notes). Season with **salt and pepper**. Bake for 20 minutes.

6P - Use 1/3 cup balsamic and olive oil.



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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