

**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



4 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	14g	77g

## FROM YOUR BOX

SHORT PASTA	1 packet (500g)
BROWN ONION	1
CHERRY TOMATOES	2x200g
GARLIC	3 cloves
CARROTS	2
TOMATO PASTE	2 sachets
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**, **2 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 **pasta** and cook according to packet instructions or until al dente. Reserve **2 cups 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 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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