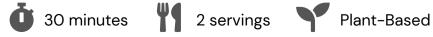




Sun-dried Tomato Pasta

with Jerusalem Artichokes

Mung bean rotini pasta tossed with a creamy sun-dried tomato sauce, tossed with kale and topped with roast Jerusalem artichokes and mushrooms.







Spice it up!

For more depth of flavour you can add some crushed garlic, dried chilli flakes or lemon juice to the sauce.

155g

FROM YOUR BOX

JERUSALEM ARTICHOKES	300g
MUSHROOMS	200g
BEAN PASTA	1 packet
SUN-DRIED TOMATOES	1 packet
TAHINI	3 tbsp *
KALE	1/2 bunch *
SNOW PEAS	1/2 bag (75g) *
PARSLEY	1/4 bunch *

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, dried oregano

KEY UTENSILS

oven tray, saucepan, stick mixer or blender

NOTES

Loosen the pasta sauce with some water if needed.

For a warmer dish you can sauté the vegetables in a frypan instead.



1. ROAST THE VEGETABLES

Set oven to 220°C.

Halve or quarter artichokes and mushrooms so they are an even size. Toss with 1/2 tsp oregano, oil, salt and pepper. Roast in oven for 20-25 minutes until cooked through.



2. COOK THE PASTA

Bring a saucepan of water to boil. Add pasta and cook for 7 minutes or until al dente. Drain and set aside.



3. MAKE THE SAUCE

Blend together 1/2 of the sun-dried tomatoes (slice remaining), 1 tbsp olive oil, 3 tbsp tahini and 1/3 cup water until smooth. Season with salt and pepper to taste.



4. PREPARE VEGETABLES

Thinly slice kale leaves. Drizzle with **olive** oil and scrunch with hands until tender.

Trim and slice snow peas (see notes).



5. TOSS THE PASTA

Toss the pasta with sauce and fresh vegetables. Stir in extra sun-dried tomatoes. Season with salt and pepper.



6. FINISH AND PLATE

Divide pasta among shallow bowls. Top with roast vegetables and garnish with chopped parsley.





