



# Sun-Dried Tomato & Basil Spaghetti

A vibrant pasta dish with sautéed capsicum, sun-dried tomatoes, garlic, and fresh basil. Tossed through tender spaghetti and topped with chopped walnuts.



30 minutes



Vegetarian



4/6 servings

## FROM YOUR BOX

	4 PERSON	6 PERSON
LONG PASTA	500g	2 x 500g
RED CAPSICUM	1	2
YELLOW CAPSICUM	1	1
SUN-DRIED TOMATOES	2 x 100g	2 x 100g
GARLIC CLOVES	3	3
TOMATO PASTE	1 sachet	2 sachets
BASIL	1 packet	1 packet
WALNUTS	40g	2 x 40g

## FROM YOUR PANTRY

olive oil, salt and pepper

## NOTES

For a lighter dish, keep the capsicum fresh and add at the end with the sun-dried tomatoes.

**No gluten option – pasta is replaced with GF pasta.**

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## 1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **pasta** and cook according to packet instructions or until al dente. Drain pasta and set aside.

**6P – add 1 1/2 packets pasta.**

## 2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **3 tbsp olive oil**. Slice **capsicums** and add to pan as you go. Cook for 3 minutes until softened. Chop **sun-dried tomatoes**, crush **garlic cloves**, then add to pan. Stir in **tomato paste**, cook for 1 minute until fragrant.

**TIP** *Add a pinch of chilli flakes, dried oregano or thyme for extra flavour. You can add a splash of cream, creme fraiche or cream cheese for an indulgent sauce.*

## 3. TOSS THE PASTA

Toss **cooked pasta** with **vegetables**. Season with **salt and pepper** to taste. Pick **basil leaves** and toss through pasta.

## 4. FINISH AND SERVE

Chop **walnuts** and use to garnish **pasta**.

**TIP** *You can add parmesan cheese or ricotta to garnish if you have some.*

**This recipe has simplified instructions to help lower your meal cost.**