



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Spinach Casarecce

Locally made right here in WA. Not only is this pasta gluten free, it has the added benefit of spinach.



3 Spinach Casarecce with Chorizo and Ricotta

A delicious spinach pasta, tossed through chorizo, artichokes and ricotta served with fresh rocket leaves.

 25 minutes

 2 servings

 Pork

8 October 2021

Make it a bake!

Set your oven to 220°C. Place all of your pasta sauce ingredients into an oven dish, along with pasta and stir to combine. Top with extra cheese or bread crumbs and bake for 10-15 minutes or until golden and heated through.

Per serve: **PROTEIN** 28g **TOTAL FAT** 31g **CARBOHYDRATES** 106g

FROM YOUR BOX

CHORIZO	1 packet (150g)
BABY EGGPLANT	1
RED CAPSICUM	1/2 *
CHERRY TOMATOES	1 bag (200g)
TINNED ARTICHOKE	400g
SPINACH CASARECCE	1 packet (250g)
RICOTTA	Use to taste *
ROCKET LEAVES	1/2 bag (60g) *
CAPERS	1/2 jar *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, fennel seeds (see notes)

KEY UTENSILS

large frypan, saucepan

NOTES

If you don't have fennel seeds you can use dried rosemary, thyme or oregano.

No pork option - chorizo is replaced with smoked chicken breast. Shred the chicken breast and add to pan with 3 tsp smoked paprika.



1. SAUTÉ THE CHORIZO

Bring a saucepan of water to the boil.

Heat a frypan over medium-high heat with **oil**. Crumble in chorizo. Roughly chop eggplant, slice capsicum and halve cherry tomatoes. Add to pan as you go, along with **1 tsp fennel seeds**. Cook, stirring, for 6-8 minutes until eggplant is tender.



2. ADD IN ARTICHOKE

Drain and rinse artichokes. Roughly chop. Add to pan and stir to combine.



3. COOK THE PASTA

Add pasta to boiling water and cook for 2-3 minutes until al dente. Drain pasta.



4. TOSS THE PASTA

Remove frypan from heat. Toss pasta and ricotta through chorizo until well coated. Season with **salt and pepper**.



5. FINISH AND SERVE

Divide pasta among shallow bowls. Top with rocket leaves and capers.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

