



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

 4 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** 22g **TOTAL FAT** 20g **CARBOHYDRATES** 94g

## FROM YOUR BOX

CHORIZO	1 packet (250g)
SMALL EGGPLANT	1
CHERRY TOMATOES	1 bag (400g)
TINNED ARTICHOKE	400g
SPINACH CASARECCE	2 packets (500g)
RICOTTA	1/2 tub (250g) *
ROCKET LEAVES	1/2 bag (100g) *
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 and halve cherry tomatoes. Add to pan as you go, along with **2 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**

