



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Ricotta

Ricotta (meaning re-cooked) is a fresh, soft Italian cheese. Instead of whole milk, ricotta is made with whey, a liquid by-product in cheese making that's usually discarded - in other words a great sustainable product!



2 Baked Ricotta Pasta with Pork Steaks

Spelt spirals tossed with roast cherry tomatoes, balsamic vinegar and fresh rocket, served along pork steaks and topped with golden baked ricotta.

 20 minutes

 2 servings




 Pork

26 October 2020

Extra lemons?

Do you have a lemon tree or spare lemons? Lucky you! Try adding 1-2 tsp grated zest to the ricotta at step 1 for a delicious boost of flavour!

FROM YOUR BOX

RICOTTA	1/2 tub (250g) *
GARLIC CLOVE	1
THYME	1/2 packet *
CHERRY TOMATOES	1 packet (200g)
SPELT PASTA	1 packet (250g)
PORK STEAKS 	300g
ROCKET LEAVES	1/2 bag (30g) *
BALSAMIC DRESSING	1 sachet
 DICED PUMPKIN	300g
 PINE NUTS	50g

*Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil for cooking, salt, pepper

KEY UTENSILS


saucepan, grill or frypan (or barbecue!), oven tray

NOTES

Place ricotta in a small ramekin if you prefer it in a thicker layer. You may need to bake a little longer until golden and firm.

No pork option – pork steaks are replaced with **chicken schnitzels**. Increase cooking time to ensure chicken is cooked through.

No gluten option – pasta is replaced with GF pasta.


 **VEG OPTION** – Ingredients are replaced with **vegetarian alternatives** – follow the **cooking instructions as directed**.



1. MIX THE RICOTTA

Set oven to 250°C and bring a saucepan of water to the boil (for the pasta).


Mix ricotta with crushed garlic, thyme leaves from 1/4 packet, **salt and pepper**.

 **VEG OPTION** – Set oven to 220°C – roast tomatoes & pumpkin with thyme leaves (to taste) on oven tray for 20 minutes.



2. ROAST TOMATO & RICOTTA

Place tomatoes on a lined oven tray, halve any larger ones. Toss with **oil, salt and pepper**. Place ricotta in dollops next to tomatoes. Roast for 15 minutes or until ricotta is golden (see notes).

 **VEG OPTION** – Bake ricotta in a separate ramekin or use fresh as a topping.



3. BOIL THE PASTA

Add pasta to boiling water and cook according to packet instructions or until al dente. Drain and rinse.



4. COOK THE PORK STEAKS

Heat a grill or frypan over medium-high heat. Rub pork steaks with **oil**, thyme leaves to taste, **salt and pepper**. Cook for 2-3 minutes on each side or until just cooked through.




5. TOSS TOMATOES & PASTA

Remove ricotta from tray and squash tomatoes gently. Add pasta, rocket leaves, **2 tbsp olive oil** and balsamic dressing. Toss together and adjust seasoning to taste with **salt and pepper**.



6. FINISH AND SERVE

Serve pork steaks with a side of tomato pasta. Top with ricotta.

 **VEG OPTION** – Sprinkle with pine nuts to serve.

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

