



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!



1 One Pot Chicken Tortellini with Lemon Ricotta

Fresh filled tortellini from iPastai cooked in a tomato based broth, topped with creamy lemon ricotta and sweet basil.

 25 minutes

 2 servings



 Chicken

22 October 2021

Mix it up!

You can finely chop the broccoli and cook it in the sauce to further hide the veggies. Or you can replace the broccoli with grated zucchini if preferred. The ricotta can also be stirred through the tomato sauce to make it creamy.

FROM YOUR BOX

RED ONION	1/2 *
BROCCOLINI	1 bunch
CHERRY TOMATO MEDELY	1 punnet (200g)
STOCK PASTE	1 jar
CHOPPED TOMATOES	400g
CHICKEN TORTELLINI 	1 packet (400g)
RICOTTA	1/2 tub *
LEMON	1
BASIL	1 packet (60g)
 GNOCCHI	1 packet (400g)

*Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano


KEY UTENSILS

large frypan with lid

NOTES

You can add crushed garlic in step 2 and some dried chilli flakes for extra flavour.

No gluten option – chicken tortellini is replaced with GF gnocchi.

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



1. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **olive oil**. Slice onion and broccolini. Add to pan as you go along with cherry tomatoes (halve any larger ones). Cook for 6–8 minutes until softened.



2. SIMMER THE SAUCE

Stir in **1 tsp oregano**, stock paste, chopped tomatoes and **2 cups water**. Cover and simmer for 5 minutes.



3. ADD THE TORTELLINI

Stir tortellini into sauce. Cover and simmer for 5–7 minutes until pasta is cooked. Season with **salt and pepper** to taste.

 **VEG OPTION – Add the gnocchi and cook as above.**



4. PREPARE THE RICOTTA

Combine ricotta with lemon zest and juice. Season with **salt and pepper**.



5. FINISH AND SERVE

Pick basil leaves and stir half through the tortellini. Dot ricotta over the top and garnish with remaining basil to serve.

 **VEG OPTION – Finish the dish with basil and ricotta as above.**

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

