



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Bocconcini

This cheese originated in Italy. Bocconcini means "little mouthful" and it is a little mouthful of mozzarella. Made from cow's milk, it's a soft, white curd cheese, moulded into small balls.



3 Italian Pasta Salad with Salami

A light and flavourful dish with all the colours of Italy! Short pasta is tossed with crispy salami, roasted capsicum strips, creamy bocconcini, rocket leaves and balsamic glaze.

 20 minutes

 2 servings




 Pork

26 November 2021

Make a pesto!

Not a fan of rocket? You can blend the leaves with some parmesan cheese, lemon juice and olive oil to make a pesto. Toss it through the pasta salad to coat instead of the balsamic dressing.

FROM YOUR BOX

SHORT PASTA	1/2 packet (250g)
SHALLOT	1
SALAMI 	1 packet (100g)
TOMATO	1
CAPSICUM STRIPS	1 tub (100g)
CHERRY BOCCONCINI	1 tub (200g)
ROCKET LEAVES	1 bag (60g)
 PECANS	1 packet (40g)
 CAPERS	1 jar

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil and butter for cooking, salt, pepper, dried oregano, balsamic vinegar

KEY UTENSILS

frypan, saucepan


NOTES

You can whisk together 2 tbsp olive oil and 2 tbsp balsamic vinegar to make a dressing if preferred.

You can stretch this dish to feed more people if needed. Cook the whole packet of pasta and increase the dressing. Toss with extra leaves or fresh herbs if you have some.

No pork option - salami is replaced with smoked chicken breast. Slice chicken (to taste) and add to salad bowl in step 3.

No gluten option - pasta is replaced with GF pasta.

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




1. COOK THE PASTA

Bring a saucepan of water to boil. Add pasta to boiling water and cook according to packet instructions until al dente. Drain and rinse with cold water. Set aside.



2. COOK THE SALAMI

Heat a frypan over medium-high heat with oil. Slice shallot and salami. Add to pan along with 1 tsp dried oregano. Cook for 6-8 minutes until shallot soft and salami crispy. Remove to large salad bowl.

 **VEG OPTION - Chop pecans and toast in dry frypan. Remove from pan. Cook shallot as above with drained capers.**



3. PREPARE THE SALAD

Meanwhile, dice tomato. Drain capsicum strips and bocconcini (use to taste). Place in large salad bowl.




4. MAKE THE DRESSING

Reduce pan heat to medium (see notes). Add 2 tbsp butter. When butter foams, add 2 tbsp balsamic vinegar and 2 tbsp water. Simmer for 1 minute.



5. FINISH AND SERVE

Toss cooked pasta with salad ingredients, salami, dressing and rocket leaves. Season with salt and pepper. Serve at the table.

 **VEG OPTION - Toss pasta salad together as above with pecans 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**

