



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Mushrooms


Mushrooms boost the protein of a dish and are one of the few natural sources of vitamin D - which is great for strong healthy teeth and bones!



## 1 Beef Ravioli in Cherry Tomato Sauce

Beef ravioli tossed in a warm tomato based sauce with mushrooms, basil and parmesan. Sure to be a hit for the family!



 20 minutes

 2 servings

 Beef

15 February 2021

## FROM YOUR BOX

RED ONION	1
MUSHROOMS	120g
GARLIC CLOVES	2
BASIL	1 packet
CHERRY TOMATOES (TIN)	400g
BEEF RAVIOLI 	1 packet (250g)
FESTIVAL LETTUCE	1/2 *
PARMESAN CHEESE	1 packet
 SPINACH & PARMESAN RAVIOLI	1 packet

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive oil, oil/butter for cooking, salt, pepper, vinegar of choice

## KEY UTENSILS

large frypan, saucepan


## NOTES

Set a timer to make sure you are not overcooking the pasta. Handle pasta gently to ensure stuffing doesn't escape the pasta!

Leave lettuce leaves plain if you prefer.

**No beef option** - beef ravioli is replaced with spinach & parmesan ravioli.

**No gluten option** - beef ravioli is replaced with GF gnocchi. Cook in boiling water for 3 minutes.

 **VEG OPTION** - Ingredients are replaced with vegetarian alternatives.



### 1. SAUTÉ THE VEGETABLES

Bring a saucepan of water to the boil (for the pasta).

Heat a large pan with **1 tbsp butter**. Slice and add onion and mushrooms, crush in garlic. Cook until softened.



### 2. SIMMER THE SAUCE

Chop basil leaves. Add half to the pan (reserve remaining) along with tinned tomatoes. Simmer for 5 minutes.



### 3. ADD THE RAVIOLI

Add ravioli to boiling water and cook for 5 minutes (see notes). Drain and add straight to sauce along with **1/2 cup pasta water**.



### 4. DRESS THE LETTUCE

Tear or roughly chop lettuce. Dress with **2 tsp olive oil** and **1 tsp vinegar**.



### 5. STIR THROUGH PARMESAN

Add half of the parmesan cheese to the pasta and adjust seasoning with **salt and pepper** to taste.



### 6. FINISH AND SERVE

Divide pasta between bowls and top with reserved basil and parmesan to taste. Serve with dressed lettuce leaves.

**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](mailto:hello@dinnertwist.com.au)

