



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Pine nuts


Pine nuts are seeds from pine trees. You'll find them between the scales of pine cones. While all pine trees yield pine nuts only about 20 species have pine nuts large enough to be worth eating.



3 Pesto Pasta with Bocconcini

An Italian classic and super quick to prepare! In this recipe we are allowing everyone to assemble their own bowl with pesto pasta and top with locally made bocconcini, prosciutto, toasted pine nuts and nectarines!



 20 minutes

 2 servings

 Pork

18 January 2021

FROM YOUR BOX

SHORT PASTA	1 packet (250g)
PINE NUTS	1 packet (30g)
SUGAR SNAPS	1/2 packet (75g) *
NECTARINE	1
BOCCONCINI	1 tub
PROSCIUTTO 	1 packet (100g)
PESTO	100g
ROCKET LEAVES	1/2 bag (30g) *
 MARINATED ARTICHOKEs	1 tub

*Ingredient also used in another recipe

FROM YOUR PANTRY

salt & pepper

KEY UTENSILS


saucepan, frypan

NOTES

Cook the prosciutto in a frypan if you prefer it crispy!

No pork option – prosciutto is replaced with turkey.

No gluten option – pasta is replaced with GF pasta.

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



1. BOIL THE PASTA

Bring a saucepan of water to the boil. Add pasta and cook according to packet instructions or until cooked al dente. Drain and rinse in cold water, return to pan.




2. TOAST THE PINE NUTS

Toast pine nuts in a dry frypan until golden, transfer to a small bowl.



3. PREPARE THE TOPPINGS

Trim and slice sugar snaps and nectarine. Quarter bocconcini (use to taste). Arrange on a platter with prosciutto and toasted pine nuts.

 **VEG OPTION** – Trim and slice sugar snaps and nectarine. Quarter bocconcini. Arrange on a platter with artichokes and toasted pine nuts.



4. TOSS PASTA WITH PESTO

Add pesto (use to taste) and rocket to pasta and toss well to combine. Season with **salt and pepper**.



5. ASSEMBLE & SERVE

Take everything to the table and allow everyone to assemble their own bowl with toppings of choice.

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

