



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

 4 servings

 Beef

15 February 2021

FROM YOUR BOX

RED ONION	1
GARLIC CLOVES	2
SLICED MUSHROOMS	1 punnet (200g)
BASIL	1 packet
CHERRY TOMATOES (TIN)	400g
BEEF RAVIOLI 	1 packet (500g)
FESTIVAL LETTUCE	1/2 *
PARMESAN CHEESE	1 packet
 SPINACH & PARMESAN RAVIOLI	2 packets

**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 large saucepan of water to the boil (for the pasta).

Heat a large deep pan with **2 tbsp butter**. Slice and add onion, crushed garlic and sliced mushrooms as you go. 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

