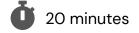




Baked Ricotta Pasta

with Pork Steaks

Spelt spirals tossed with roast cherry tomatoes, balsamic vinegar and fresh rocket, served along pork steaks and topped with golden baked ricotta.





4 servings



Extra lemons?

Do you have a lemon tree or spare lemons? Lucky you! Try adding 1-2 tsp grated zest to the ricotta at step 1 for a delicious boost of flavour!

FROM YOUR BOX

RICOTTA	1/2 tub (250g) *
GARLIC CLOVE	1
THYME	1/2 packet *
CHERRY TOMATOES	1 packet (400g)
SPELT PASTA	1 packet (250g)
PORK STEAKS 🍄	600g
ROCKET LEAVES	1 bag (60g)
BALSAMIC DRESSING	1 sachet
DICED PUMPKIN	500g
PINE NUTS	50g

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil for cooking, salt, pepper

KEY UTENSILS

saucepan, large grill or frypan (or barbecue!)

NOTES

Place ricotta in a small ramekin if you prefer it in a thicker layer. You may need to bake a little longer until golden and firm.

No pork option - pork steaks are replaced with chicken schnitzels. Increase cooking time to ensure chicken is cooked through.

No gluten option - pasta is replaced with GF pasta.

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



1. MIX THE RICOTTA

Set oven to 250°C and bring a saucepan of water to the boil (for the pasta).

Mix ricotta with crushed garlic, thyme leaves from 1/4 packet, salt and pepper.

♣ VEG OPTION - Set oven to 220°C roast tomatoes & pumpkin with thyme leaves (1/4 packet) on oven tray for 20 minutes.



2. ROAST TOMATO & RICOTTA

Place tomatoes on a lined oven tray, halve any larger ones. Toss with **oil**, **salt and pepper**. Place ricotta in dollops next to tomatoes. Roast for 15 minutes or until ricotta is golden (see notes).

VEG OPTION - Bake ricotta in a separate ramekin or use fresh as a topping.



3. BOIL THE PASTA

Add pasta to boiling water and cook according to packet instructions or until al dente. Drain and rinse.



4. COOK THE PORK STEAKS

Heat a grill or frypan over medium-high heat. Rub pork steaks with oil, thyme leaves from 1/4 packet, salt and pepper. Cook for 2-3 minutes on each side or until just cooked through.



5. TOSS TOMATOES & PASTA

Remove ricotta from tray and squash tomatoes gently. Add pasta, rocket leaves, **2 tbsp olive oil** and balsamic dressing. Toss together and adjust seasoning to taste with **salt and pepper**.



6. FINISH AND SERVE

Serve pork steaks with a side of tomato pasta. Top with ricotta.

VEG OPTION - Sprinkle with pine nuts to serve.

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



