



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

 4 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 packet (500g)
RED ONION	1
SALAMI 	1 packet (100g)
CHERRY TOMATOES	1 bag (400g)
CAPSICUM STRIPS	1 tub (100g)
CHERRY BOCCONCINI	1 tub (200g)
ROCKET LEAVES	1 bag (120g)
 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 3 tbsp olive oil and 3 tbsp balsamic vinegar to make a dressing if preferred.

**No pork option - salami is replaced with smoked chicken breast.** Slice chicken 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 onion and salami. Add to pan along with **2 tsp dried oregano**. Cook for 6-8 minutes until onion is soft and salami crispy. Remove to large salad bowl.

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



### 3. PREPARE THE SALAD

Meanwhile, halve tomatoes. Drain capsicum strips and bocconcini. Place in large salad bowl.




### 4. MAKE THE DRESSING

Reduce pan heat to medium (see notes). Add **3 tbsp butter**. When butter foams, add **3 tbsp balsamic vinegar** and **3 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](mailto:hello@dinnertwist.com.au)

