



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: IPastai Tortello

Local WA business IPastai uses only local meat and vegetables for their filled pasta with no artificial colours, flavours or preservatives. The result is outstanding!



3 Baked Prosciutto Tortello

Fresh cheese & prosciutto tortello from local business IPastai, tossed in a pumpkin sauce, topped with parmesan cheese and pine nuts. Served with blanched green beans.



20 minutes



4 servings



Pork

7 September 2020

Make it faster!

For a super quick dinner, toast the pine nuts and top pasta with shaved parmesan instead of finishing the pasta in the oven!

FROM YOUR BOX

DICED PUMPKIN	1 bag (500g)
SAGE	1 packet
TOMATOES	2
TORTELLLO EMILIANO	600g
PARMESAN CHEESE	1/2 packet *
PINE NUTS	1/2 packet *
GREEN BEANS	1/2 packet (125g) *
CHIVES	1/3 bunch *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive + oil/butter for cooking, salt, pepper, garlic (1-2 cloves)

KEY UTENSILS

large oven-proof pan (see notes), large saucepan

NOTES

If you don't have an oven-proof pan, you can transfer mixture to an oven dish at step 4.

No pork option – Tortello Emiliano is replaced with Tortellini di Pollo.

No gluten option – Tortello Emiliano is replaced with fresh GF gnocchi.

Veg option – Tortello Emiliano is replaced with fresh gnocchi.



1. SIMMER THE SAUCE

Set oven to 220°C and bring a large saucepan of water to the boil.

Heat a large oven-proof pan with **oil** over medium heat. Add pumpkin to cook. Crush **garlic**, slice sage leaves and dice tomatoes. Add to pan as you go with **1 cup water**. Cover and simmer for 10 minutes.



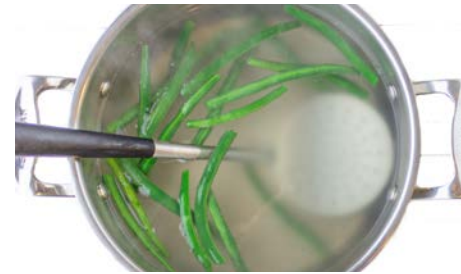
4. BAKE THE PASTA

Add pasta to sauce and stir gently to combine. Scatter with cheese and pine nuts. Bake in the top of the oven for 5 minutes or until golden.



2. COOK THE PASTA

Add pasta to boiling water and cook for 3 minutes. Remove using a slotted spoon and keep water simmering.



5. BLANCH THE BEANS

Trim beans and blanch in the boiling water for 2-3 minutes, or until cooked to your liking. Place in a serving bowl and dress with **olive oil**.



3. MASH THE PUMPKIN

When soft, mash pumpkin slightly with a fork or spatula. Season with **salt and pepper** to taste.



6. FINISH AND SERVE

Serve pasta bake at the table with blanched beans. Top with chopped chives.

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

