



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Parmesan cheese

Parmesan is a delicious, nutty, sweet and salty hard cheese that complements pasta based dishes.



D2 Cauliflower Mac and Cheese with Prosciutto

A comforting baked pasta dish using cauliflower to make a delicious, cheesy sauce! This mac and cheese has salty bursts of flavour from prosciutto and a delightful crunch from the golden panko crumb topping.

 30 minutes

 2 servings

 Pork

26 August 2022

Switch it up!

You can roast the cauliflower florets, zucchini and tomato in the oven and toss through the cooked pasta with an olive oil sauce instead! Add some lemon zest and juice for a lighter version of the dish.

FROM YOUR BOX

CAULIFLOWER	1/2
SHORT PASTA	1/2 packet (250g)
ZUCCHINI	1
PROSCIUTTO	1 packet
CHIVES	1 bunch
PARMESAN CHEESE	1 packet
TOMATO	1
PANKO CRUMBS	1 packet

FROM YOUR PANTRY

salt, pepper, dried oregano

KEY UTENSILS

2 saucepans, oven dish, stick mixer or blender

NOTES

You can use the whole cauliflower and cook 500g of pasta to double the serves, and reserve 1 cup of the cooking water in step 1 to blend the sauce in step 4.

You can peel the zucchini before grating to further hide the green veggies from little ones!

No gluten option - pasta is replaced with GF pasta. Panko crumbs are replaced with lupin crumbs.



1. COOK THE CAULIFLOWER

Set oven grill to 250°C.

Cut 1/2 cauliflower into small florets (see notes). Add to saucepan and cover with water. Bring to the boil and cook for 10 minutes or until tender. Reserve **1/2 cup cooking water** before draining (see step 4).



4. MAKE THE SAUCE

Blend cooked cauliflower with **reserved cooking water**, **1 tsp oregano** and 3/4 packet parmesan cheese until smooth. Season with **salt and pepper** to taste.

Stir 1/2 chives through the sauce.



2. COOK THE PASTA

Bring a second saucepan of water to a boil. Add 1/2 packet of pasta and cook according to packet instructions or until al-dente. Drain and set aside.



5. BAKE THE PASTA

Toss pasta with prosciutto, zucchini and sauce until combined. Transfer to an oven dish. Slice tomato, layer on top with panko crumbs and remaining cheese. Place under oven grill for 5 minutes until golden.



3. PREPARE THE INGREDIENTS

Slice prosciutto and chives. Grate zucchini (see notes). Keep separate.



6. FINISH AND SERVE

Garnish pasta with remaining chives and serve at the table.

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**

