



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Mancini Pasta


This fresh pasta is from local, family-owned business, Mancini Pasta. They proudly use Australia's world-class durum wheat flour to produce their much-loved pasta.



## D2 Italian Sausage Ravioli with Chopping Board Pesto

Fresh pasta pockets of Italian pork sausage, tossed with roast sweet potato and a super quick, balsamic tomato and basil pesto, all prepared on the chopping board!

 25 minutes

 2 servings

 Pork

11 November 2022

## Switch it up!

*You can blend the sweet potato with some pasta cooking water and parmesan cheese to make a creamy sauce if preferred! Chop the basil, walnuts and tomatoes and stir through at the end.*

## FROM YOUR BOX

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SWEET POTATO	400g
BASIL	1 packet (10g)
WALNUTS	1 packet (40g)
GARLIC CLOVE	1
TOMATOES	2
ITALIAN SAUSAGE RAVIOLI	400g

## FROM YOUR PANTRY

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oil for cooking, olive oil, salt, pepper, fennel seeds, balsamic vinegar

## KEY UTENSILS

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oven tray, large saucepan

## NOTES

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If you prefer a warmer dish, you can add the chopped tomatoes to the oven tray with the sweet potato to roast.

**No gluten option - pasta is replaced with GF ravioli (vegetarian) and salami.** Slice salami and add to tray with sweet potato to roast. Toss together as per step 4.



### 1. ROAST THE SWEET POTATO

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Set oven to 220°C. Bring a saucepan of water to a boil.

Dice sweet potato and toss on a lined oven tray with **1 tsp fennel seeds, oil, salt and pepper**. Roast for 20 minutes or until cooked through.



### 4. FINISH AND SERVE

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Add roast sweet potatoes to bowl with pasta and toss all until combined. Season to taste with **salt and pepper**. Serve at the table.



### 2. PREPARE THE PESTO

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Finely chop basil, walnuts and garlic all on the chopping board. Add to a large serving bowl. Chop tomatoes and add to bowl along with **1 1/2 tbsp balsamic vinegar, 1/4 cup olive oil, salt and pepper** (see notes). Set aside.



### 3. COOK THE PASTA

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Add ravioli to boiling water and cook for 3-4 minutes until al-dente and floating. Transfer straight to bowl with tomato pesto.

**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)

