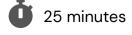




# Italian Sausage Ravioli

# 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!





2 servings



# 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

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

### FROM YOUR PANTRY

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

# **KEY UTENSILS**

oven tray, large saucepan

#### **NOTES**

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

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.



# 2. PREPARE THE PESTO

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

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



# 4. FINISH AND SERVE

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



