




### Product Spotlight: Mancini Pasta


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



## Italian Sausage Ravioli with Roast Tomato Sauce

Fresh Italian sausage ravioli from Mancini pasta, tossed in an oven-roasted garlic tomato sauce with capers and served with broccoli.

 25 minutes

 2 servings

 Pork

30 June 2023

## Change the flavour!

*Instead of smoked paprika and dried Italian herbs, use fennel seeds and balsamic vinegar to roast the tomatoes.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	28g	38g	75g

## FROM YOUR BOX

SHALLOT	1
CHERRY TOMATOES	1 packet (200g)
GARLIC CLOVES	1
BROCCOLI	1
ITALIAN SAUSAGE RAVIOLI	400g
CAPERS	1 jar (100g)

## FROM YOUR PANTRY

olive oil, salt, pepper, smoked paprika, dried Italian herbs

## KEY UTENSILS

oven dish, saucepan

## NOTES

Toss broccoli with butter if desired.

**No gluten option - pasta is replaced with GF ravioli and chorizo.** Dice or slice chorizo and add to pan with tomatoes in step 1.



### 1. ROAST THE TOMATOES

Set oven to 220°C.

Slice shallot and halve tomatoes. Add to a lined oven dish with crushed garlic clove. Toss with **2 tsp paprika, 1 tsp Italian herbs, 1/4 cup olive oil, salt and pepper.** Roast for 20 minutes.



### 2. BLANCH THE BROCCOLI

Meanwhile, bring a saucepan of water to a boil. Cut broccoli into florets and add to simmering water for 3-5 minutes. Remove with a slotted spoon or tongs and set aside (see notes).



### 3. COOK THE RAVIOLI

Add ravioli to simmering water. Cook for 3-5 minutes until al dente. Drain and set aside.



### 4. TOSS THE RAVIOLI

Remove dish from oven and use a spoon to carefully squash the tomatoes. Drain capers and toss in along with ravioli until well combined. Season with **salt and pepper** to taste.



### 5. FINISH AND SERVE

Serve ravioli with a side of broccoli.



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