



Product Spotlight: Basil


The fridge can often be too cold for storing basil, turning its leaves black.


Try trimming the stalk ends and placing it in a jar with 2cm of water, covering it with a loose-fitting bag and leaving it at room temperature.



Cheesy Baked Pizza Pasta with Salami

Just like a pizza, only pasta! Short pasta tossed with tomatoes, capsicum and salami, covered with cheese and baked until bubbling and golden, then finished with a fresh basil garnish!

 25 minutes

 4 servings

 Pork

13 January 2023

Add some extras!

You can add any of your favourite pizza toppings to this pasta bake! Olives, pineapple or mushrooms work well!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	24g	105g

FROM YOUR BOX

SHORT PASTA	500g
BROWN ONION	1
GREEN CAPSICUM	1
SALAMI	1 packet
CHERRY TOMATOES	1 packet (200g)
PIZZA PASTE SACHETS	2
SHREDDED CHEDDAR CHEESE	1 packet
BASIL	1 packet
GEM LETTUCE	3-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, vinegar (of choice)

KEY UTENSILS

large frypan, saucepan, oven dish

NOTES

You can add some extra flavours to the pasta before baking! Fennel seeds, chilli flakes or crushed garlic work well!

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Set oven grill to 220°C.

Bring a saucepan of water to a boil. Add pasta to boiling water and cook according to packet instructions or until al dente. Reserve **1/2 cup cooking water** before draining.



2. SAUTÉ THE VEGETABLES

Dice onion and capsicum, and slice salami. Add to a frypan over medium-high heat with **oil** and **2 tsp dried oregano**. Cook for 5 minutes until softened.



3. TOSS THE PASTA

Halve tomatoes. Toss into pan along with pizza paste, cooked pasta and **reserved cooking water** until combined. Season with **salt and pepper** to taste.



4. BAKE THE PASTA

Transfer pasta to a large oven dish (see notes). Cover with shredded cheese and 1/2 the basil leaves. Place under oven grill for 2-5 minutes until cheese is melted.



5. PREPARE THE LETTUCE

Wedge and rinse gem lettuce. Arrange on a plate and drizzle with **2 tsp vinegar** and **2 tsp olive oil**.



6. FINISH AND SERVE

Garnish pizza bake with remaining basil leaves. Serve at the table with gem lettuce.

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**

