

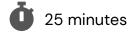




## Cheesy Baked Pizza Pasta

## 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!





4 servings



# Add some extras!

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

TOTAL FAT CARBOHYDRATES 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 **O481 072 599** or send an email to **hello@dinnertwist.com.au** 



