



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.



D4 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

 4 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

SWEET POTATO	400g
BASIL	1 packet (10g)
WALNUTS	1 packet (40g)
GARLIC CLOVE	1
TOMATOES	3
ITALIAN SAUSAGE RAVIOLI	800g

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.

If you don't have a bowl large enough to toss all the ingredients together, you can drain the ravioli and toss it all in the saucepan instead.

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 large 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

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

Finely chop basil, walnuts and garlic all on the chopping board. Add to a large serving bowl. Finely chop tomatoes and add to bowl along with **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 (see notes).

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**

