



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

 4 servings

 Pork

30 June 2023

Change the flavour!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	25g	38g	66g

FROM YOUR BOX

RED ONION	1
CHERRY TOMATOES	2 packets (2 x 200g)
GARLIC CLOVES	2
BROCCOLI	1
ITALIAN SAUSAGE RAVIOLI	800g
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 onion and halve tomatoes. Add to a lined oven dish with 2 crushed garlic cloves. Toss with **1 tbsp paprika, 2 tsp Italian herbs, 1/2 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 small 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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