



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Garlic


Garlic is almost bursting with health-promoting antioxidants that protect your body from disease (and vampires, of course).



4 Pastrami Pasta with Ricotta

Savoury beef pastrami added to a light-yet-filling pasta dish along with cherry tomatoes, ricotta cheese, and capsicum. Easy, tasty, and great for a summer's night.

 25 minutes

 2 servings

 Beef

11 January 2021

Herbalicious

Don't be afraid to experiment with fresh herbs! For example, this dish would taste great with the addition of fresh basil, parsley, thyme, oregano or chives stirred in at the end.

FROM YOUR BOX

SHORT PASTA	250g
SHALLOT	1
GARLIC CLOVE	1
CHERRY TOMATOES	1/2 bag (100g) *
RED CAPSICUM	1/2 *
PASTRAMI	150g
RICOTTA CHEESE	1 tub
SNOW PEAS	1/2 bag (75g) *
PARSLEY	1/3 bunch *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

olive oil, oil (for cooking), salt, pepper, balsamic vinegar, dried oregano

KEY UTENSILS

large frypan, saucepan

NOTES

Use water from the pasta pot for extra richness.

No beef option - pastrami is replaced with sliced turkey. Cook as per recipe.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a pot of water to the boil. Add pasta and cook according to packet instructions or until al dente. Drain and rinse.



2. COOK THE ONION

Heat a frypan with **1 1/2 tbsp oil** over medium-high heat. Slice and add shallot with **1 tbsp vinegar** and **1/2 tsp oregano**. Crush and add garlic. Cook for 3-4 minutes.



3. ADD THE PASTRAMI

Halve cherry tomatoes, slice capsicum and tear (or slice) pastrami. Add to pan as you go with 1/2 cup of water (see notes). Simmer for 5 minutes.



4. ADD RICOTTA AND PASTA

Add cooked pasta to pan with ricotta. Stir to combine and season with **salt and pepper**.



5. PREPARE THE TOPPING

Thinly slice snow peas and chop parsley. Toss together with **2 tsp olive oil**, **1 tsp vinegar**, **salt and pepper**.



6. FINISH AND PLATE

Divide pasta between bowls and top with the snow peas and parsley.

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**

