**Product Spotlight:
Red pesto**

The red pesto in the menu is made from sun-dried tomatoes, capers, various nuts and aged cheese. We love the flavour it gives the pasta!

4

Red Pesto Pasta
with Ham

Serve this pasta warm or cold, topped with fresh tomato and basil.

Use it up!

Add any cheese that you have in the fridge to this recipe. Diced feta, torn bocconcini or some grated parmesan would all work well.

🕛 20 minutes   🍴 2 servings   🦴 Pork

31 December 2021

FROM YOUR BOX

SHORT PASTA	1 packet (250g)
SHALLOT	1
HAM	1 packet
GREEN CAPSICUM	1
COURGETTES	2
RED PESTO	1 jar
CHERRY TOMATOES	1 bag (200g)
BASIL	1 packet

Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried thyme

KEY UTENSILS

large frypan, saucepan

NOTES

If you want to serve the pasta cold, run under cold water after draining.

Use up leftover pesto for bruschetta, a dip or freeze to use at a later date.

No pork option – ham is replaced with sliced turkey.

No gluten option – pasta is replaced with GF pasta.

1. COOK THE PASTA

Bring a saucepan of water to the boil. Add pasta and cook according to packet instructions. Drain pasta (see notes).

2. COOK THE SHALLOT

Heat a frypan with **1 tbsp oil** over medium-high heat. Slice and add shallot along with **1 tsp thyme**. Cook for 5 minutes until starting to caramelise.

3. ADD THE HAM

Dice ham and capsicum. Add to pan as you go. Grate and add courgettes along with 1/2 jar pesto (see notes) and **1/2 cup water.** Simmer for 5-8 minutes.

4. PREPARE THE TOPPING

Quarter cherry tomatoes and roughly chop basil. Toss together with **olive oil, salt and pepper.**

5. ADD THE PASTA

Toss pasta through ham and vegetables. Season to taste with **salt and pepper.**

6. FINISH AND SERVE

Divide pasta among bowls and top with cherry tomatoes and basil.