



Product Spotlight: Prosciutto

Prosciutto is cured, not cooked, time and salt do all the hard work. That's why every bite tastes rich and melt-in-your-mouth delicious.

Prosciutto Pomodoro Spaghetti

A quick pasta dinner made with tomato sugo and sweet bursting cherry tomatoes, served with torn prosciutto and a simple side salad. An easy, family-friendly meal, perfect for warm evenings when you want big flavour without heavy cooking.



30 minutes



Pork



2 servings

Spice it up!

Add grated parmesan or pecorino at the table for those who like it cheesier. For some heat, sprinkle over dried chilli flakes or slices of fresh red chilli.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	30g	9g	108g

FROM YOUR BOX

SPAGHETTI	1 packet
BROWN ONION	1
GARLIC CLOVE	1
CHERRY TOMATOES	200g
BASIL	20g
PROSCIUTTO	100g
TOMATO SUGO	1 jar
MESCLUN LEAVES	60g

FROM YOUR PANTRY

oil for cooking, salt, pepper, red wine vinegar,

KEY UTENSILS

large frypan, saucepan

NOTES

Bulk up the pasta sauce with grated carrot or zucchini, baby spinach, or red capsicum.

Adjust the seasoning to taste; add 1/2 – 1 tsp sugar for extra sweetness, or 1–2 tsp vinegar for brightness.

No gluten option – spaghetti is replaced with GF pasta.



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1. COOK THE PASTA

Bring a saucepan of water to a boil. Add **1/2 packet pasta** and cook according to packet instructions or until al dente. Reserve **3/4 cup cooking liquid** and drain **pasta**.



2. PREPARE THE INGREDIENTS

Slice **onion**, crush **garlic**, rinse **tomatoes** and thinly slice **basil leaves** (see notes).

Separate **prosciutto slices** and roughly tear.



3. COOK THE SAUCE

Heat a large frypan over medium-high heat with **oil**. Add **onion**. cook for 3–4 minutes until softened. Add **garlic** and cook for 30 seconds until fragrant. Stir in **tomato sugo** and **cherry tomatoes**. Gently simmer, semi-covered, for 8–10 minutes until slightly thickened and **tomatoes** are just bursting.



4. DRESS MESCLUN LEAVES

Add **mesclun leaves** to a bowl along with **1 tsp vinegar**, **1 tsp olive**, **salt** and **pepper**. Toss to dress **mesclun leaves**.



5. TOSS THE SPAGHETTI

Add **spaghetti** to the **sauce** along with **1/4 cup reserved cooking liquid** and **1 tbsp olive oil**. Toss to combine, adding extra **cooking liquid** as necessary to loosen the **sauce**. Season to taste with **salt and pepper** (see notes).



6. FINISH AND SERVE

Serve **spaghetti** and **sauce** in a share-style pan and top with **prosciutto** (see cover note) and garnish with **basil**. Serve with **dressed mesclun** on the side for everyone to serve themselves.

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