



Product Spotlight: Ricotta

Ricotta means re-cooked. It is a fresh, soft Italian cheese made with whey. Whey is a liquid by-product in cheese making that is usually discarded, so it's a great sustainable product!



Romesco Salami Pasta

A rich and comforting pasta tossed in a smoky roasted pepper sauce with salami and cherry tomatoes, served with creamy ricotta and fresh basil.



35 minutes



Pork



2 servings

Switch it up!

Instead of making romesco sauce, use the ricotta to make a creamy sauce and save the peppers for another dish.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	44g	33g	108g

FROM YOUR BOX

SHORT PASTA	1 packet
PIQUILLO PEPPERS	1 jar
GARLIC CLOVE	1
SALAMI	100g
CHERRY TOMATOES	200g
RICOTTA	250g
BASIL	20g

FROM YOUR PANTRY

oil for cooking, salt, pepper, red wine vinegar

KEY UTENSILS

large frypan, saucepan, stick mixer (or small blender)

NOTES

If you want to try extra flavours in your romesco sauce, you can add some sun-dried tomatoes, substitute red wine vinegar with balsamic or sherry vinegar, and add some smoked paprika or cayenne pepper.

Season ricotta with lemon zest and serve with lemon wedges.

No gluten option – pasta 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 **1/2 cup cooking liquid** and drain **pasta**.



4. COOK THE VEGETABLES

Heat a large frypan over medium-high heat with **oil**. Add **tomatoes**, cook for 5 minutes until **tomatoes** are beginning to blister. Add **salami** and cook for a further minute.



2. MAKE ROMESCO SAUCE

Drain and slice **roasted peppers** (see notes). Chop **garlic**. Use a stick mixer to blend with **1 tbsp vinegar** and **2 tbsp olive oil** to smooth consistency. Season with **salt and pepper**.



5. TOSS THE PASTA

Add **pasta, romesco** and **1/4 cup cooking liquid** to frypan. Toss to combine. Season to taste with **salt and pepper**. Add extra cooking liquid as necessary to loosen the **sauce**.



3. PREPARE THE INGREDIENTS

Slice **salami**. Set aside with **tomatoes**.



6. FINISH AND SERVE

Finely chop **basil**.

Divide **pasta** among shallow bowls. Spoon on **ricotta** and garnish with basil.

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