




Product Spotlight: Bocconcini


Bocconcini means 'little mouthful', and it originated in Italy. It is made from cow's milk and is a soft, white curd cheese moulded into small balls.



Italian Pasta Salad with Salami

A light and flavourful dish with all the colours of Italy! Short pasta is tossed with crispy salami, roasted peppers, creamy bocconcini, rocket leaves and a balsamic glaze.

 20 minutes

 4 servings

 Pork

Make a pesto!

Not a fan of rocket? Blend the leaves with parmesan cheese, lemon juice and olive oil to make a pesto. Toss it through the pasta salad to coat instead of using the balsamic dressing.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	34g	29g	104g

FROM YOUR BOX

SHORT PASTA	1 packet (500g)
RED ONION	1
SALAMI	1 packet (100g)
CHERRY TOMATOES	2 x 200g
PIQUILLO PEPPERS	1 jar
CHERRY BOCCONCINI	1 tub (200g)
ROCKET LEAVES	1 bag (120g)

FROM YOUR PANTRY

oil and butter for cooking, salt, pepper, dried oregano, balsamic vinegar

KEY UTENSILS

frypan, saucepan

NOTES

You can whisk together 2 tbsp olive oil and 2 tbsp balsamic vinegar to make a dressing if preferred.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add pasta to boiling water and cook according to packet instructions or until al dente. Drain and rinse with cold water. Set aside.



2. COOK THE SALAMI

Heat a frypan over medium-high heat with oil. Slice onion and salami. Add to pan along with **2 tsp dried oregano**. Cook for 6-8 minutes until onion is soft and salami is crispy. Remove to a large salad bowl.



3. PREPARE THE SALAD

Meanwhile, halve cherry tomatoes. Drain and slice peppers. Drain bocconcini. Add to large salad bowl.



4. MAKE THE DRESSING

Reduce pan heat to medium (see notes). Add **3 tbsp butter**. When butter foams, add **3 tbsp balsamic vinegar** and **3 tbsp water**. Simmer for 1 minute.



5. FINISH AND SERVE

Toss cooked pasta with salad ingredients, salami, dressing and rocket leaves. Season with **salt and pepper**. Serve at the table.



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