




### Product Spotlight: Mancini Pasta


We source our fresh pasta from local family-owned business, Mancini Pasta. They proudly use Australia's world-class durum wheat flour to produce their much-loved pasta.



## Italian Sausage Ravioli with Roast Tomato Sauce

Fresh Italian sausage ravioli from Mancini pasta, tossed in an oven roasted garlic tomato sauce with capers and served with broccoli.

 25 minutes

 4 servings

 Pork

## Change the flavour!

*Instead of smoked paprika and dried Italian herbs, you can use fennel seeds and balsamic vinegar to roast the tomatoes.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	25g	38g	66g

## FROM YOUR BOX

RED ONION	1
CHERRY TOMATOES	2 x 200g
GARLIC CLOVES	2
BROCCOLI	1
ITALIAN SAUSAGE RAVIOLI	800g
CAPERS	1 jar

## FROM YOUR PANTRY

olive oil, salt, pepper, smoked paprika, dried Italian herbs

## KEY UTENSILS

oven dish, saucepan

## NOTES

Toss broccoli with butter or olive oil if desired.

**No gluten option - pasta is replaced with GF ravioli.** Cook according to packet instructions.



### 1. ROAST THE TOMATOES

Set oven to 220°C.

Slice onion and halve tomatoes. Add to a lined oven dish with 2 crushed garlic cloves. Toss with **1 tbsp paprika, 2 tsp Italian herbs, 1/2 cup olive oil, salt and pepper.** Roast for 20 minutes.



### 2. BLANCH THE BROCCOLI

Meanwhile, bring a saucepan of water to a boil. Cut broccoli into small florets and add to simmering water for 3-5 minutes. Remove with a slotted spoon or tongs and set aside (see notes). Season to taste with **salt and pepper.**



### 3. COOK THE RAVIOLI

Add ravioli to simmering water. Cook for 3-5 minutes until al dente. Drain and set aside.



### 4. TOSS THE RAVIOLI

Remove dish from oven and use a spoon to carefully squash the tomatoes. Drain capers and toss in along with ravioli until well combined. Season with **salt and pepper** to taste.



### 5. FINISH AND SERVE

Serve ravioli with a side of broccoli.



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