

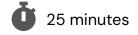




Italian Sausage Ravioli

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.





4 servings



Change the flavour!

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

TOTAL FAT CARBOHYDRATES

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

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.



How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



