

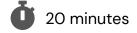




# Spinach and Ricotta Ravioli

# with Romesco Sauce

Fresh pasta filled with spinach and ricotta from Perth locals, Mancini, tossed in creamy Romesco sauce and sautéed vegetables, finished with fresh rocket leaves.





2 servings



# Change the sauce!

If you have your own favourite stir through sauce or pesto, use that instead! Slice the roast peppers and stir through the pasta. Chop and toast the almonds for a garnish.

TOTAL FAT CARBOHYDRATES

23g 32g

74g

#### FROM YOUR BOX

ROASTED PEPPERS	1 jar
ALMONDS	1 packet (40g)
FENNEL BULB	1
ZUCCHINI	1
ТОМАТО	1
FRESH FILLED PASTA	400g
ROCKET LEAVES	1 bag (60g)

#### FROM YOUR PANTRY

olive oil, salt, pepper, 1 garlic clove, red wine vinegar, dried oregano

#### **KEY UTENSILS**

large frypan, saucepan, stick mixer or blender

#### **NOTES**

You can also garnish the pasta with some parmesan, chilli flakes, or fresh basil leaves.

No gluten option - pasta is replaced with GF pasta.



#### 1. MAKE THE ROMESCO

Bring a saucepan of water to a boil.

Drain roasted peppers. Blend with almonds, 1 garlic clove, 1 tbsp vinegar and 2 tbsp olive oil using a stick mixer or blender until smooth. Season with salt and pepper. Set aside.



# 2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **olive oil**. Slice fennel, dice zucchini and tomato. Add to pan as you go, along with **1 tsp dried oregano**. Cook for 10 minutes until tender.



# 3. COOK THE PASTA

Add pasta to boiling water and cook for 3 minutes until tender. Reserve 1/4 cup pasta cooking water before draining.



### 4. TOSS THE PASTA

Add cooked pasta, romesco sauce and 2 tbsp - 1/4 cup pasta cooking water to pan with vegetables. Stir until combined. Season with salt and pepper.



## **5. FINISH AND SERVE**

Divide pasta among bowls. Garnish with rocket leaves (see notes).



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