



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Vesuvio Pasta

Vesuvio pasta is Perth-based, and they craft artisan pasta and sauces that we guarantee you'll love. The ingredient list is short and doesn't feature any nasties. You can find more varieties on our marketplace!

**VESUVIO**  
handmade pasta

## 02 Baked Feta Pasta with Basil & Pine Nuts

Cherry tomatoes and creamy feta cheese roasted with olive oil and tossed through fresh pasta, finished with basil and pine nuts.



25 minutes



2 servings



Vegetarian

15 April - 6 May 2022

## Make a Pesto!

*You can hide the spinach in a home made pesto! Blend with the basil, pine nuts and feta cheese until smooth. Stir the pesto through the pasta along with roast onion and tomatoes.*

## FROM YOUR BOX

|                   |          |
|-------------------|----------|
| SHALLOT           | 1        |
| FETA CHEESE       | 1 packet |
| CHERRY TOMATOES   | 1 bag    |
| BASIL             | 1 packet |
| PINE NUTS         | 1 packet |
| BABY SPINACH      | 1 bag    |
| FRESH SHORT PASTA | 1 packet |

## FROM YOUR PANTRY

olive oil, salt, pepper, 1 garlic clove

## KEY UTENSILS

oven dish, saucepan, frypan (optional)

## NOTES

You can add some fresh rosemary or thyme to roast with the tomatoes, or use 1 tsp dried herb of choice for added flavour.

**No gluten option – fresh pasta is replaced with fresh GF pasta.**



### 1. ROAST TOMATOES & FETA

Set oven to 250°C.

Slice shallot and quarter the feta block. Place in a lined oven dish with cherry tomatoes, **1/4 cup olive oil, salt and pepper** (see notes). Bake for 15–20 minutes until golden.



### 2. CHOP GARLIC AND BASIL

Bring a saucepan of water to boil.

Chop garlic and slice basil leaves. Toast pine nuts in a dry frypan until golden (optional). Set aside with spinach.



### 3. COOK THE PASTA

Add pasta to boiling water. Cook for 3–5 minutes until al dente. Reserve **1/4 cup pasta water** before draining.



### 4. REMOVE FROM OVEN

Remove oven dish and use a fork to squash the tomatoes to make a sauce. Add garlic, basil and spinach. Combine well.



### 5. ADD THE PASTA

Stir in cooked pasta and **1/4 cup reserved pasta water**. Season to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Serve baked feta pasta topped with pine nuts.

**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**

