



Smoky Roast Tomato Spaghetti

with Poached Eggs



35 minutes



Vegetarian



2 servings

A comforting pasta dish with roasted cherry tomatoes and capsicum through spaghetti in a smoky, paprika-spiced sauce. Topped with soft poached eggs and fresh basil.

FROM YOUR BOX

CHERRY TOMATOES	200g
SHALLOT	1
RED CAPSICUM	1
GARLIC CLOVES	2
LONG PASTA	500g
FREE RANGE EGGS	6-pack
BASIL	1 packet

FROM YOUR PANTRY

olive oil, salt and pepper, smoked paprika, red wine vinegar, dried chilli flakes (optional)

NOTES

Adding 2–3 tbsp white vinegar to poaching water will help to give you cafe-perfect eggs! If you are using a small saucepan, poach eggs in batches to avoid overcrowding. Poaching for 3–4 minutes will give you soft, running yolks, poach for longer for firm yolks.

No gluten option – pasta is replaced with GF pasta.

1. ROAST THE VEGETABLES

Set oven to 220°C. Bring a saucepan of water to boil (for step 2).

Halve **tomatoes**, wedge **shallot**, slice **capsicum** and **garlic cloves**. Toss together in a lined oven dish with **1 tbsp smoked paprika**, **1/2 tsp chilli flakes** (optional), **1 tsp vinegar** and **1/4 cup olive oil**. Season with **salt and pepper**. Roast in oven for 20 minutes.

TIP *You can add diced zucchini to the tray if you would like extra vegetables. We added 1/2 tsp dried oregano for a boost of flavour.*

2. COOK THE PASTA

Add **1/2 packet pasta** to boiling water and cook according to packet instructions or until al dente. Reserve **1/2 cup pasta water** before draining.

3. POACH THE EGGS

Bring a small saucepan of water to a boil. Reduce water (see notes) to a rapid simmer. Crack **2–4 eggs** into water and poach for 3–6 minutes. Use a slotted spoon to remove **poached eggs** and drain on a lined plate.

4. FINISH AND SERVE

Toss cooked **pasta** with **roast vegetables and sauce** until well combined. Loosen with **1/4 cup pasta water** and season with **salt and pepper** to taste. Divide among bowls and top with **poached eggs**. Finely slice **basil** and use to garnish.

TIP *Use extra pasta water to loosen if needed. Baby spinach can be stirred through for if you like extra vegetables. You can garnish with parmesan cheese if you have some.*

This recipe has simplified instructions to help lower your meal cost.