



RICOTTA PILLOWS

with Homemade Tomato Sauce & Crispy Oregano



Make a crispy oregano garnish



Oregano



Red Onion



Carrot



Leek



Diced Tomatoes



Garlic



Parmesan Cheese



Basil



Tomato Paste



Ricotta



Fine Breadcrumbs

Pantry Staples



Olive Oil



Water



Salt



Brown Sugar



Plain Flour

Hands-on: **30** mins
Ready in: **35** mins

These pillows are traditionally called ricotta gnudi (naked ravioli), and they're perfectly delicate and delicious. While you're mastering inventive Italian at its best, why not give crispy oregano a try? It gives this dish an amazing textural finish you're going to love.

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them!! You will need: **medium saucepan, chef's knife, chopping board, garlic crusher, fine grater, medium frying pan, wooden spoon, plate, medium bowl** and a **slotted spoon**.



1 GET PREPPED

Put a medium saucepan of water on to boil. Pick the **oregano** leaves. Finely chop the **red onion**. Finely chop the **carrot**. Finely slice the **leek**. Finely chop the **basil** leaves. Peel and crush the **garlic**. Finely grate the **Parmesan cheese**.



2 MAKE THE CRISPY OREGANO

Heat a **drizzle** of **olive oil** in a medium frying pan over a medium-high heat. Add the **oregano** and fry for **1-2 minutes**, or until crisp. Remove from the pan and set aside. **TIP:** Watch these carefully to ensure they don't burn!



3 MAKE THE TOMATO SAUCE

Return the pan to a medium heat. Add the **red onion, carrot** and **leek** and cook for **4-5 minutes**, or until softened. Add the **basil** and **garlic** and cook for **1 minute**, or until fragrant. Add the **diced tomatoes, tomato paste, hot water (check the ingredients list for the amount), salt** and **brown sugar** and season with a **pinch** of **pepper**. Bring to the boil then reduce the heat to low and simmer, uncovered, until you are ready to serve (about **15 minutes**).



4 MAKE THE RICOTTA PILLOWS

While the sauce is cooking, add the grated **Parmesan, ricotta, fine breadcrumbs** and a **pinch** of **salt** and **pepper** to a medium bowl. Place the **plain flour** on a separate plate. Roll the **ricotta mixture** into small balls (you should get about 5 per person) and then roll in the plain flour to coat.



5 BOIL THE RICOTTA PILLOWS

Add the **ricotta pillows** to the saucepan of boiling water in batches and cook for **3 minutes**, or until they float to the surface. Remove using a slotted spoon. **TIP:** Ensure you don't overcrowd your saucepan so that the ricotta pillows don't stick together.



6 SERVE UP

Divide the ricotta pillows between plates and pour over the homemade tomato sauce. Sprinkle over the crispy oregano leaves.

Enjoy!

2 | 4 PEOPLE INGREDIENTS

	2P	4P
olive oil*	refer to method	refer to method
oregano 🌿	1 bunch	2 bunches
red onion	1	2
carrot	1	2
leek	1	2
basil 🌿	1 bunch	2 bunches
garlic 🌿	2 cloves	4 cloves
Parmesan cheese	1 block (50 g)	2 blocks (100 g)
diced tomatoes	1 tin (400 g)	2 tins (800 g)
tomato paste	1 sachet (2 tbs)	2 sachets (4 tbs)
hot water*	¾ cup	1 ½ cup
salt*	¼ tsp	½ tsp
brown sugar*	1 tsp	2 tsp
ricotta	1 tub (250 g)	2 tubs (500 g)
fine breadcrumbs	1 packet (½ cup)	2 packets (1 cup)
plain flour*	1 tbs	2 tbs

*Pantry Items | 🌿 This ingredient can be found in your herb bag

NUTRITION	PER SERVING	PER 100G
Energy (kJ)	2610kJ (623Cal)	371kJ (89Cal)
Protein (g)	32.8g	4.7g
Fat, total (g)	20.9g	3.0g
- saturated (g)	9.7g	1.4g
Carbohydrate (g)	69.8g	10.0g
- sugars (g)	23.8g	3.4g
Sodium (g)	1150mg	164mg

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