

RICOTTA PILLOWS

with Homemade Tomato Sauce & Crispy Oregano





Make a crispy oregano garnish







Oregano

Red Onion





Tomatoes











Breadcrumbs

Pantry Staples





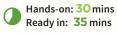


Olive Oil





Brown Sugar



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.



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.



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!



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).



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

Enjoy!



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.



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.

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*	⅓ 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
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*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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2017 | WK27 | V3

