

DINNERLY



Speedy Cherry Tomato Pasta with Capers and Basil



20-30 minutes



2 Servings

This dish of spaghetti, boasting big rustic flavour, ticks all the boxes - it is quick, simple and so satisfying.

WHAT WE SEND

- 20g capers
- 50g parmesan⁷
- 1 onion
- 250g linguine pasta¹
- 20g basil
- 250g cherry tomatoes

WHAT YOU NEED

- chilli flakes
- garlic clove
- olive oil
- salt and pepper
- sugar

TOOLS

- fine grater
- large frypan
- medium saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 740kcal, Fat 27.7g, Carbs 91.2g, Proteins 26.4g



1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Meanwhile, halve the **cherry tomatoes** and quarter any large ones. Thinly slice the **onion**. Thinly slice **2 garlic cloves**. Pick the **basil** leaves, reserve the smaller leaves to serve, and coarsely chop the remainder. Finely grate the **parmesan**.



2. Cook pasta

Cook **three-quarters of the pasta** (the remaining pasta won't be used in this dish) in the pan of boiling water for 8-10 mins until al dente. Reserve **60ml (¼ cup) cooking water**, then drain the pasta.



3. Cook capers and basil

Meanwhile, heat **1 tbs olive oil** in a large deep frypan over high heat. Cook the **capers** and **chopped basil** for 1-2 mins until crispy and golden. Remove from the pan with a slotted spoon.



4. Cook onion and tomato

Heat **1 tbs olive oil** in the pan over medium-low heat. Cook the **onion**, stirring, for 3-4 mins until softened. Add the **garlic, tomatoes, ¼ tsp sugar** and a **pinch of chilli flakes**, if desired, and cook, stirring occasionally, for 6-8 mins until the tomatoes break down and release their juices (use a fork to press if necessary). Season well with **salt and pepper**.



5. Serve up

Add the **pasta, reserved cooking water** and **crispy caper mixture** to the tomato mixture and toss for 1-2 mins until warmed through. Remove from heat, add **half the parmesan** and toss well to combine. Season with **salt and pepper**. Divide the **cherry tomato pasta** among bowls. Scatter over the **remaining parmesan** and **reserved basil leaves** to serve.



6. Make it yours

Make this pasta again with a twist. Try using different cheese, such as bocconcini or fresh mozzarella, in place of the parmesan.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au

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 **Packed in Australia from at least 55% Australian ingredients**