

# DINNERLY



## Speedy Cherry Tomato Pasta with Capers and Basil



20-30 minutes



4 Servings

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

## WHAT WE SEND

- 100g parmesan<sup>7</sup>
- 1 onion
- 40g capers
- 40g basil
- 500g linguine pasta<sup>1</sup>
- 2 x 250g cherry tomatoes

## WHAT YOU NEED

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

## TOOLS

- fine grater
- large deep frypan
- large 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 large 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 **3 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 **125ml (½ cup) cooking water**, then drain the pasta.



### 3. Cook capers and basil

Meanwhile, heat **2 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 **2 tbs olive oil** in the pan over medium-low heat. Cook the **onion**, stirring, for 3-4 mins until softened. Add the **garlic, tomatoes**, **½ tsp sugar** and **¼ tsp 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](mailto:hi@dinnerly.com.au)

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from at least **60%**  
Australian ingredients