



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

CASARECCE PASTA, ROASTED PUMPKIN AND PROSCIUTTO



PREP
10 min



COOK
35 min



SERVES
4

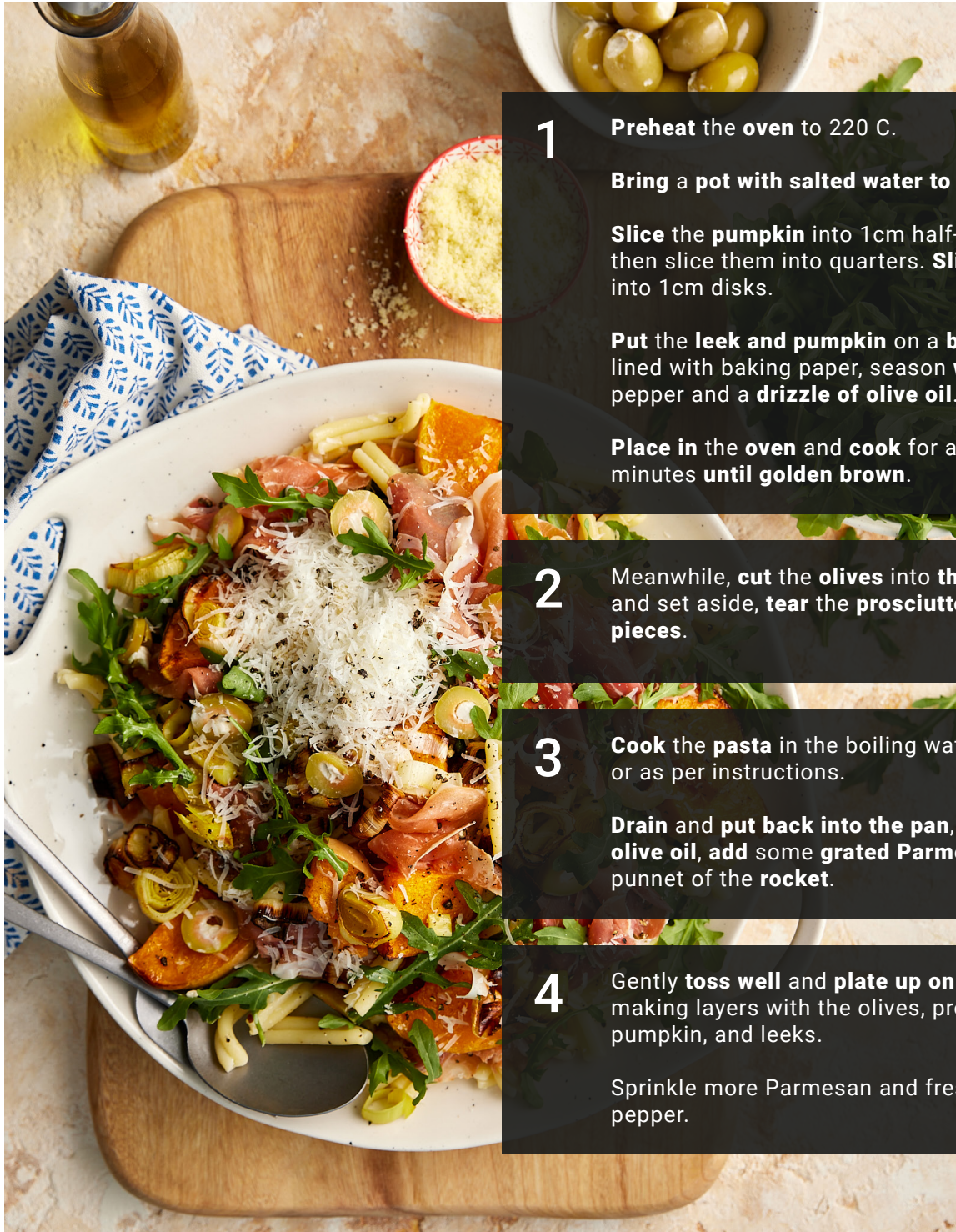
INGREDIENTS:

- > 500g Casarecce Pasta
- > ½ Butternut Pumpkin
- > 1 Leek
- > 100g Prosciutto
- > 250g Fetta Stuffed Olives
- > 1 Tub Grated Parmesan Cheese
- > 1 Punnet Rocket

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil

METHOD – GET COOKING!



1

Preheat the oven to 220 C.

Bring a pot with salted water to the boil.

Slice the pumpkin into 1cm half-moons and then slice them into quarters. **Slice the leek** into 1cm disks.

Put the leek and pumpkin on a **baking tray** lined with baking paper, season with **salt, pepper** and a **drizzle of olive oil**.

Place in the oven and **cook** for approx. 20 minutes **until golden brown**.

2

Meanwhile, **cut the olives** into **thin disks** and set aside, **tear the prosciutto** into **small pieces**.

3

Cook the pasta in the boiling water for 10min or as per instructions.

Drain and put back into the pan, **drizzle** with **olive oil**, **add** some **grated Parmesan** and $\frac{1}{4}$ punnet of the **rocket**.

4

Gently **toss well** and **plate up on a platter** making layers with the olives, prosciutto, pumpkin, and leeks.

Sprinkle more Parmesan and fresh cracked pepper.

ABOUT YOUR LEFTOVER INGREDIENTS...

- Use leftover pumpkin for a roast dinner.
- Use leftover rocket in a delicious salad or a sandwich.
- Save the leftover Parmesan for another Italian dish.



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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