



READY TO COOK
BY HARRIS FARM

ROTTOLLE PASTA WITH ROASTED TOMATOES AND BROCCOLINI



PREP
10 min



COOK
20 min



SERVES
4

INGREDIENTS:

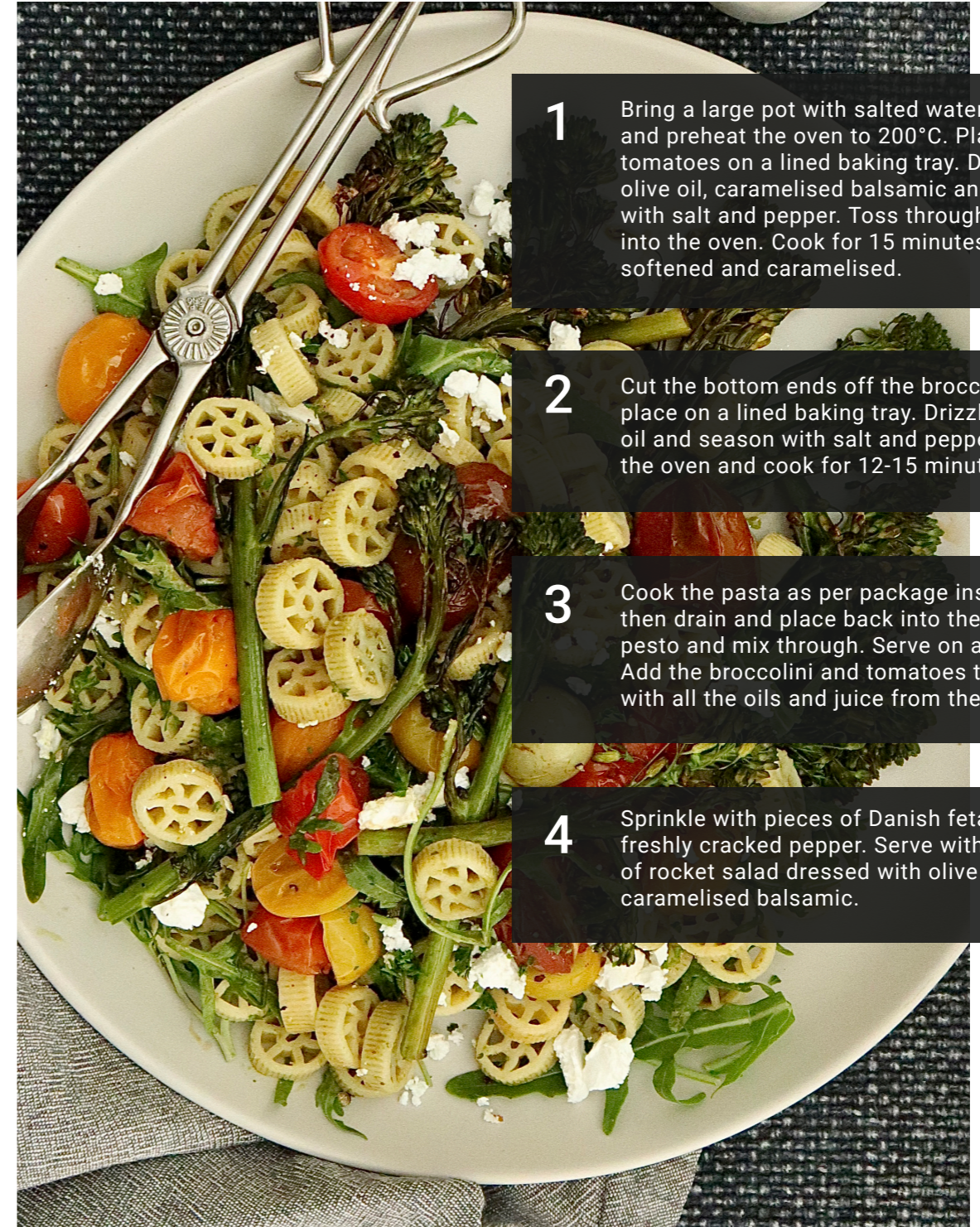
- > 400g Mixed Tomato Punnet
- > 1 Broccolini Bunch
- > 500g Rottolle Pasta
- > 190g Basil Pesto
- > 100g Danish Feta
- > 100g Rocket

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Caramelised Balsamic
- > Olive Oil
- > Salt and Pepper

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METHOD - GET COOKING!



1 Bring a large pot with salted water to the boil and preheat the oven to 200°C. Place the tomatoes on a lined baking tray. Drizzle with olive oil, caramelised balsamic and season with salt and pepper. Toss through and place into the oven. Cook for 15 minutes until softened and caramelised.

2 Cut the bottom ends off the broccolini and place on a lined baking tray. Drizzle with olive oil and season with salt and pepper. Place in the oven and cook for 12-15 minutes.

3 Cook the pasta as per package instructions then drain and place back into the pot. Add the pesto and mix through. Serve on a platter. Add the broccolini and tomatoes to the pasta with all the oils and juice from the baking tray.

4 Sprinkle with pieces of Danish feta and freshly cracked pepper. Serve with a side of rocket salad dressed with olive oil and caramelised balsamic.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>