



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### PRODUCT SPOTLIGHT: BABY FENNEL

Fennel can be eaten raw or cooked. It's delicious shaved into fresh salads, braised in stews or roasted.



## 2. PORK BOLOGNESE

Quick and easy pork mince bolognese with extra flavour from fennel and fresh marjoram. Topped with parmesan cheese to serve.

 20 Minutes

 4 Servings

## FROM YOUR BOX

PENNE PASTA	1 packet (500g)
SPRING ONIONS	1/4 bunch *
BABY FENNEL	1
MARJORAM	1/2 packet *
GARLIC CLOVES	2
PORK MINCE	600g
TOMATO SUGO	1 jar (500g)
BABY COS LETTUCE	2-pack
SHAVED PARMESAN CHEESE	1/2 packet *

\* Ingredient also used in another recipe

## FROM YOUR PANTRY

olive + oil (for cooking, salt, pepper, balsamic vinegar)

## KEY UTENSILS

saucepan, large frypan

## NOTES

If not a fan of marjoram, you can add fennel seeds or dried oregano instead.

**No pork option - pork mince is replaced with chicken mince.** Cook as per recipe.

**No gluten option - pasta is replaced with GF pasta.**



### 1. COOK THE PASTA

Bring a saucepan of water to the boil. Add pasta and cook according to the packet instructions or until cooked al dente. Drain and rinse briefly.



### 2. SAUTÉ THE VEGETABLES

Heat a large pan with **oil** over medium heat. Slice spring onions and fennel, add to pan as you go along with marjoram leaves (see notes) and crushed garlic. Season with **salt**.



### 3. SIMMER THE BOLOGNESE

Increase temperature to high, add pork mince and cook for 5 minutes, breaking up lumps with a wooden spoon. Pour in tomato sugo, **1/2 jar water** and simmer for 8-10 minutes.



### 4. PREPARE THE LETTUCE

Trim and wedge lettuces, arrange in a serving bowl and drizzle with **olive oil and balsamic vinegar** (optional).



### 5. TOSS IN THE PASTA

Add drained pasta to sauce and toss in the pan to combine. Season with **1/2 tbsp balsamic vinegar, salt and pepper**.



### 6. FINISH AND PLATE

Serve pork bolognese topped with shaved parmesan cheese alongside dressed lettuce leaves.