Product Spotlight: Basil

Fresh basil should only be added to dishes for a short cooking time or fresh at the end, otherwise it will lose its lovely flavour!
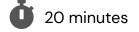
C2 # Cheesy Pork Meatballs
with Pasta

Free-range pork meatballs cooked in a flavoursome tomato sugo and tossed with pasta and green beans. Topped with parmesan and fresh basil.

Bake it!

You can transform this dish into a pasta bake instead! Stir the meatballs through the pasta, transfer to an oven dish and cover with cheese. Bake in oven until golden and melty.

🕐 20 minutes   🍴 2 servings   🍗 Pork

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1. COOK THE PASTA

Bring a saucepan of water to the boil. Add pasta and cook according to packet instructions. See step 4.

2. BROWN THE MEATBALLS

Heat a large frypan with **oil** and add meatballs. Brown over medium-high heat for 5 minutes, turning.

3. ADD ZUCCHINI AND SUGO

Grate zucchini and add to the pan as you go. Pour in tomato sugo, cover and cook for a further 5 minutes or until meatballs are cooked through.

4. ADD THE BEANS

Trim and chop green beans to desired size. Add to pasta water for the last 3 minutes, continue step 5.

5. TOSS PASTA & MEATBALLS

Drain pasta and beans and return to saucepan. Add meatballs and sauce, toss gently to combine and adjust seasoning with **salt and pepper** to taste.

6. FINISH AND SERVE

Divide pasta between bowls and top with basil leaves and parmesan cheese.