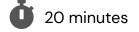




## **Cheesy Pork Meatballs** with Pasta

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





2 servings



# 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.

#### FROM YOUR BOX

SHORT PASTA	1/2 packet (250g)
PORK MEATBALLS	1 packet (500g)
ZUCCHINI	1
TOMATO SUGO	1 jar (350g)
GREEN BEANS	1 bag (150g)
BASIL	1 packet
SHAVED PARMESAN CHEESE	1 packet

#### FROM YOUR PANTRY

oil for cooking, salt, pepper

#### **KEY UTENSILS**

saucepan, large frypan (with lid)

#### **NOTES**

This dish will make 2-3 serves due to ingredient sizing. You can choose to halve the ingredients when cooking to make 2 serves if preferred.

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 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.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



