



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



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.

 20 minutes

 2 servings

 Pork

11 February 2022

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

