



CINNAMON PORK BOLOGNESE

A classic bolognese recipe with a warming twist of cinnamon served over fusilli pasta and topped with parmesan cheese.

 30 Minutes

 2 Servings

 PORK

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FROM YOUR BOX

BROWN ONION	1
CARROT	1
PORK MINCE	500g
CINNAMON HERB MIX	1 tub
TOMATO PASSATA	1 jar
SHORT PASTA	1 packet
BABY COS LETTUCE	1
PEAR	1
PARMESAN CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper

COOKING TOOLS

large frypan, saucepan

Cinnamon Herb Mix: cinnamon, oregano, thyme, cloves, 1 bay leaf, garlic granules.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option - pasta is replaced with GF pasta.



1. PREPARE the VEGETABLES

Bring a saucepan of water to a boil.

Finely dice onion and carrot (alternatively grate).

tip *Serve carrot fresh as sticks if the kids prefer!*



4. BOIL the PASTA

Meanwhile, add 1/2 packet pasta to boiling water and cook according to packet instructions or until al dente. Stir occasionally. Drain and rinse.

tip *Toss pasta with some olive oil to stop it from sticking together!*



2. BROWN the MINCE

Heat a frypan with **oil** over medium-high heat. Add pork and cook for 5 minutes, breaking up lumps. Add onion and carrot. Cook for further 4-5 minutes. Stir in cinnamon herb mix.

tip *Hide the vegetables by blending with 1/2 jar passata before adding to pan.*



5. PREPARE the SIDE SALAD

Trim and wedge baby cos lettuce and pear. Arrange on a serving plate and scatter over 1/2 bag parmesan cheese.

tip *Dress with olive oil and balsamic vinegar if you like.*

3. SIMMER the BOLOGNESE

Pour in tomato passata and **1/2 jar water**. Season with **salt and pepper**. Simmer, semi-covered, for 8-10 minutes. Stir occasionally.



6. FINISH AND SERVE

Serve pasta and bolognese at the table. Top with remaining parmesan cheese.

tip *Toss pasta and sauce together before serving if you prefer!*