

for the
little onesPesto Pasta &
Quartered Meatball

MeatBall Pesto Pasta

Pesto spaghetti perfectly paired with juicy, pork meatballs for a deliciously satisfying and flavourful meal.



25 Minutes



2-3 Servings



PORK

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FROM YOUR BOX

SPAGHETTI	1 packet
PORK MEATBALLS	1 packet
LEBANESE CUCUMBER	1
TOMATO	1
BASIL PESTO	1 jar

FROM YOUR PANTRY

oil for cooking, salt, pepper

COOKING TOOLS

large saucepan, frypan

The spaghetti and meatballs only come in one size, so cook half and reserve remaining for another dish, or cook all and enjoy some leftovers for lunch!

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. COOK the Pasta

Bring a saucepan of water to a boil. Add 1/2 packet spaghetti and cook according to the packet instructions or until cooked al dente. Reserve **1/2 cup pasta water** then drain, see step 3.

tip Stir a few times to ensure the pasta doesn't stick together.



4. TOSS Sauce & Pasta

Once pasta is drained, add **pesto** and **1/4 cup reserved pasta water** to saucepan. Stir to combine and toss in the pasta to combine. Season with **salt and pepper** to taste.



2. COOK the MeatBALLS

Meanwhile, heat a frypan with **1 tbsp oil** over medium-high heat. Add **meatballs** and cook, turning, for 8-10 minutes or until cooked through.

tip It is easiest to remove the meatballs by turning the packet upside down straight into the pan.



5. FINISH AND SERVE

Halve meatballs (optional).

Serve pesto pasta topped with meatballs, diced cucumber and tomato.



3. Dice CUCUMBER & tomato

Dice **cucumber** and **tomato**.