DINNER TWIST
LOCAL, HEALTHY, DELIVERED

FOR the
Little ONes

tomatoes → ← CUCUMBER

PeSto PaSta &
QuaRTeReD MeatBaLL

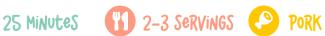# MeatBaLL PeSto PaSta

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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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.*

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.*

3. Dice CucumBeR & tomato

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

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.

5. FINISH AND SERVE

Halve meatballs (optional).

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