

for the
little onesVeggie
SticksRiSoNi, MeatBaLLS &
tomato Sauce

PORK & Ricotta MeatBaLLS

Meatballs cooked in a rich tomato sauce with ricotta as a one-pot for a quick & convenient weeknight meal.



25 Minutes



2 Servings



PORK

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FROM YOUR BOX

PORK MINCE	500g
RICOTTA	250g
GARLIC CLOVE	1
CELERY STICK	1
CARROT	1
RISONI	125g
PASTA SAUCE	250g

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

COOKING TOOLS

large frypan with lid

Make a bolognese instead if you're short on time! Serve over risoni.

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 – risoni is replaced with GF pasta. Serve separately.



1. COMBINE the PORK MINCE

Combine pork mince with 1/3 tub ricotta, crushed garlic, **salt and pepper**.



2. Make the MeatBALLS

Roll mixture into meatballs using a 1/4 cup measurement.

tip Make smaller sized meatballs if that suits your family better.



3. BROWN the MeatBALLS

Heat a large deep pan with **oil** over medium-high heat. Add meatballs and brown all around.



4. ADD the Veggies

Finely chop celery, grate or dice carrot. Add to pan as you go.

tip Serve the veggies as sticks on the side if you prefer! You can also hide the veggies by blending with sugo until smooth.



5. SIMMER the RiSONI

Season with **1 1/2 tsp oregano** and stir in risoni, pasta sauce and **2 cups water**. Cover, reduce heat to medium, and simmer for 9 minutes or until risoni is tender. Stir occasionally.



6. FINISH AND SERVE

Adjust seasoning with **salt and pepper** if needed.

Serve meatball one-pot at the table with dollops of remaining ricotta to taste.