





MeatBall PaSta







Pork meatballs in tomato sauce tossed with pasta and finished with a crispy panko crumb topping!

FROM YOUR BOX

PANKO CRUMBS	1 packet (20g)
PORK MEATBALLS	1 packet (500g)
BROWN ONION	1
GARLIC CLOVES	2
CHERRY TOMATOES	1 packet (200g)
SLICED MUSHROOMS	1 punnet
TOMATO PASSATA	1 jar
LONG PASTA	1 packet (500g)
PARSLEY	1 packet

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano, sugar (of choice)

cooking tool S

large frypan, large saucepan

No gluten option - pasta is replaced



1 PRepare the CRISPY topping

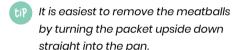
Bring a saucepan of water to a boil.

Place panko crumbs in a large frypan with 1 tbsp olive oil, 1/2 tsp oregano and a pinch of salt. Toast until golden and transfer to a serving bowl. Keep pan over medium-high heat.



2. Brown the MeatBalls

Add meatballs to the heated frypan and cook, turning, until golden. Dice onion and crush garlic, and add to pan as you go with 2 tsp oregano. Cook until onion has softened.





3. Simmer the Sauce

Halve tomatoes and add with sliced mushrooms. Stir in tomato passata and 1/4 jar water. Bring to a simmer. Semi-cover and cook for 10 minutes.

Add a stock cube for more depth of flavour!



4. cook the Pasta

In the meantime, add pasta to boiling water and cook according to packet instructions or until al dente. Drain.

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



5. toss the Pasta & Sauce

Season the tomato sauce with 1 tbsp sugar, salt and pepper to taste. Toss in drained pasta to combine.

Serve pasta and meatballs separately if your family prefer!



6. finish and serve

Chop parsley. Serve pasta in shallow bowls at the table. Top with crispy panko topping and parsley to taste.

Serve with a fresh side salad or lightly steamed greens if you like!