

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



4 Servings



PORK

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## FROM YOUR BOX

PORK MINCE	500g
RICOTTA	250g
GARLIC CLOVE	1
CELERY STICKS	2
CARROT	1
YELLOW CAPSICUM	1
RISONI	250g
PASTA SAUCE	500g

## 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 and thinly slice yellow capsicum. 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 **2 tsp oregano** and stir in risoni, pasta sauce and **3 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.