



Product Spotlight: Basil

Fresh basil should only be added to dishes for a short cooking time or fresh at the end, otherwise it will lose its lovely flavour!



Cheesy Pork Meatballs with Pasta

Free-range pork meatballs cooked in a flavoursome tomato sugo and tossed with pasta and green beans, and then topped with parmesan and fresh basil.



20 minutes



4 servings



Pork

7 April 2023

Bake it!

You can transform this dish into a pasta bake instead! Stir the meatballs through the pasta, transfer to an oven dish and cover with cheese. Bake in oven until golden and melty.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	53g	18g	104g

FROM YOUR BOX

SHORT PASTA	500g
PORK MEATBALLS	500g
ZUCCHINI	1
TOMATO SUGO	1 jar
GREEN BEANS	1 bag (250g)
BASIL	1 packet
PARMESAN CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

KEY UTENSILS

saucepan, large frypan (with lid)

NOTES

Dice zucchini if you prefer.

No gluten option - pasta is replaced with GF pasta.



1. COOK THE PASTA

Bring a saucepan of water to a boil. Add pasta and cook according to packet instructions. See step 4.



2. BROWN THE MEATBALLS

Heat a large frypan with **oil** and add meatballs. Brown over medium-high heat for 5 minutes, turning.



3. ADD ZUCCHINI AND SUGO

Grate zucchini and add to the pan as you go (see notes). Stir in **2 tsp oregano**, tomato sugo and **1 jar water**, cover and cook for a further 5 minutes or until meatballs are cooked through.



4. ADD THE BEANS

Trim and chop green beans to desired size. Add to pasta water for the last 3 minutes, continue step 5.



5. TOSS PASTA & MEATBALLS

Drain pasta and beans and return to saucepan. Add meatballs and sauce, toss gently to combine and adjust seasoning with **salt and pepper** to taste.



6. FINISH AND SERVE

Divide between bowls and top with basil leaves and parmesan cheese.



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