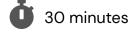




# **Chicken Meatballs**

# with Pesto Spaghetti

Spaghetti meatballs, with a twist! Look forward to homemade pesto, tender chicken meatballs and wholesome roast veggies.







Homemade pesto is easy to make — and totally customisable! In addition to the ingredients we've suggested in this recipe, you can add a little Parmesan cheese, pine nuts, fresh basil, pistachios, lemon zest, chilli or walnuts.

#### FROM YOUR BOX

| CHERRY TOMATOES   | 1 bag (200g)   |
|-------------------|----------------|
| RED ONION         | 1/2 *          |
| RED CAPSICUM      | 1              |
| SPAGHETTI         | 500g           |
| CHICKEN MEATBALLS | 1 packet       |
| ENGLISH SPINACH   | 1 bunch        |
| GARLIC CLOVES     | 2              |
| ALMONDS           | 1 packet (80g) |
| OREGANO           | 1 packet       |
| LEMON             | 1/2 *          |
|                   |                |

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

olive + oil/butter (for cooking), salt, pepper, dried oregano

#### **KEY UTENSILS**

saucepan, oven tray, large frypan, stick mixer (see notes)

#### **NOTES**

If you prefer, add the meatballs straight to the vegetable tray to cook!

If you don't have a stick mixer, simply chop the pesto ingredients as finely as you can (or have time for) for a more chunky-style pesto.

No gluten option - pasta is replaced with GF pasta.



## 1. ROAST THE VEGETABLES

Set oven to 200°C and bring a saucepan of water to the boil.

Halve cherry tomatoes, slice onion and capsicum. Toss together on a lined oven tray with 1 tsp oregano, oil, salt and pepper (see notes). Roast for 15-20 minutes.



#### 2. COOK THE SPAGHETTI

Add spaghetti to boiling water and cook according to packet instructions or until al dente. Drain, reserving 11/2 cup water.



#### 3. COOK THE MEATBALLS

Heat a frypan with **oil** over medium-high heat. Add the meatballs and cook for 6-8 minutes, turning occasionally, until cooked through. Remove pan from heat.



# 4. MAKE THE PESTO

Rinse and roughly chop spinach. Place into a jug with crushed garlic, roughly chopped almonds, fresh oregano (keep some for garnish), juice from 1/2 lemon and 1/3 cup olive oil. Blend until smooth and season to taste with salt and pepper.



## 5. FINISH THE SAUCE

Add pesto and roasted vegetables to the pan with the meatballs. Add **reserved pasta water** to thin (we used 1 cup).



# 6. FINISH AND PLATE

Serve chicken meatballs and pesto over spaghetti. Garnish with reserved oregano.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on 0481 072 599 or send an email to hello@dinnertwist.com.au



