





### Product Spotlight: Shallot

Shallot is less pungent than onion and garlic. Raw shallot is aromatic with a savoury taste, while cooked shallot has delicate, sweet flavour. In other words? It's great in this pasta sauce!

## 4 Pork Polpette with Pasta and Salad

Polpette may sound fancy, but not to worry; they're simply Italian pork meatballs! These are served over pasta, topped with crumbled feta cheese, and enjoyed with a simple side salad.

 30 minutes

 4 servings

 Pork

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### *Skip the polpette*

*If you're in a hurry, simply skip step 2. Instead, pan-fry diced shallot, dried oregano and crushed garlic in a little oil, then add pork mince. Brown for 2-4 minutes, then add pasta sauce and leave to simmer for 5-8 minutes.*



## FROM YOUR BOX

SHORT PASTA	500g
PARSLEY	1 bunch
PORK MINCE	600g
GARLIC CLOVE	1
SHALLOT	1
PASTA SAUCE	1 jar
BABY BEET AND LEAVES	1 bag (180g)
PEAR	1
GREEN CAPSICUM	1
FETA CHEESE	1/2 block *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano, white wine vinegar, honey

## KEY UTENSILS

large frypan, saucepan

## NOTES

For a little heat, add a pinch of chilli flakes.

You can also keep the salad components separate for any fussy eaters.

**No pork option** – pork mince is replaced with **chicken meatballs**. Skip step 2, and fry the shallot with the meatballs in step 3.

**No gluten option** – pasta is replaced with **GF pasta**.



### 1. COOK THE PASTA

Bring a saucepan of water to the boil. Add pasta and cook according to packet instructions or until al dente. Drain and toss with **1 tbsp olive oil**.



### 2. MAKE THE POLPETTE

Chop parsley to yield 2 tbsp (keep remaining for garnish). Add to the mince with crushed garlic, finely chopped shallot, **2 tsp oregano, salt and pepper** (see notes). Mix well and form into 14–16 polpette meatballs.



### 3. COOK THE POLPETTE

Heat a frypan over medium–high heat. Add polpette and cook, turning occasionally, for 5–6 minutes or until browned. Add pasta sauce and **1/4 cup water**. Simmer for 5–8 minutes.



### 4. MAKE THE DRESSING

In a large bowl, whisk together **2 tbsp olive oil, 1 tbsp vinegar, 1/2 tsp honey, salt and pepper**.



### 5. TOSS THE SALAD

Add leaves to the dressing bowl with sliced pear and capsicum (see notes). Toss together.



### 6. FINISH AND PLATE

Divide pasta among plates. Spoon over meatballs and sauce. Sprinkle with feta cheese and remaining parsley and serve salad on the side.

**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**

