



### Product Spotlight: The farm House

The Farm House is a family-owned butchery, smokehouse and charcuterie located just outside Margaret River. They are free-range and "believe in making the best products in the most natural way".



## Cheesy Smoked Sausage Pasta

Penne pasta in a flavoursome tomato sauce with smoked kransky sausage, parmesan cheese and baby spinach.



30 minutes



2 servings



Pork

### Add extras!

*Boost this pasta dish to serve more people! You can add sliced olives, mushrooms, zucchini or eggplant! Top with fresh basil if you have some.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	47g	31g	112g



## FROM YOUR BOX

SHORT PASTA	500g
KRANSKY SAUSAGE	200g
BROWN ONION	1
RED CAPSICUM	1
GARLIC CLOVES	2
CHOPPED TOMATOES	400g
BABY SPINACH	1 bag (60g)
GRATED PARMESAN	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, fennel seeds, stock cube (of choice)

## KEY UTENSILS

large saucepan, large frypan

## NOTES

You can use dried oregano if you prefer a different flavour to fennel seeds. Add some chilli flakes for a little heat!

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



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### 1. COOK THE PASTA

Bring a saucepan of water to a boil. Add 1/2 packet of pasta and cook according to packet instructions or until al dente. Drain pasta.



### 2. SAUTÉ THE SAUSAGE

Heat a large pan over medium-high heat with **oil**. Thinly slice sausage and cook in pan for 2-3 minutes or until golden and crispy. Remove and set aside. Keep pan on heat.



### 3. SAUTÉ THE VEGETABLES

Slice or dice onion and capsicum. Add to pan along with 2 crushed garlic cloves and **1 tsp fennel seeds** (see notes). Cook for 5 minutes, or until softened.



### 4. SIMMER THE SAUCE

Pour in chopped tomatoes and **1 cup water**. Add **1/2 crumbled stock cube**. Semi-cover and simmer for 6-8 minutes. Stir in spinach and cook until wilted to your liking and return sausage.



### 5. TOSS THE PASTA

Add cooked pasta and 1/2 packet parmesan. Stir until combined. Season with **salt and pepper** to taste.



### 6. FINISH AND SERVE

Serve pasta at the table. Use remaining parmesan to garnish.

**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](mailto:hello@dinnertwist.com.au)

