



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
	31g	34g	63g

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
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.



Scan the QR code to submit a Google review!



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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

