



**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



4/6 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
4/6 Person:	25g/30g	24g/30g	70g/77g

FROM YOUR BOX

	4 PERSON	6 PERSON
SHORT PASTA	500g	2 x 500g
KRANSKY SAUSAGE	200g	2 x 200g
BROWN ONION	1	2
RED CAPSICUM	1	2
GARLIC CLOVES	2	3
CHOPPED TOMATOES	2 x 400g	2 x 400g
BABY SPINACH	2 x 60g	2 x 60g
GRATED PARMESAN	1 packet	2 packets

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.



1. COOK THE PASTA

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

6P – Cook 1 1/2 packets 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.



4. SIMMER THE SAUCE

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

6P – Add 2 cups water.

5. TOSS THE PASTA

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

6P – Add 1 packet parmesan.



6. FINISH AND SERVE

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

6P – Use remaining **1 packet parmesan** to garnish.



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