




Product Spotlight: Baby Spinach

You can do so many things with leftover spinach! Blend into smoothies, pancake batter or pestos to sneak in some extra nutrition!




Pork Pasta in Creamy Tomato Sauce

Juicy diced pork tossed through short pasta in a rich, velvety tomato and cream cheese sauce with zucchini, spinach and sweet cherry tomatoes. A comforting, crowd-pleasing midweek dinner the whole family will love.

 30 minutes

 Pork

 2 servings

Spice it up!

A handful of parmesan grated over each bowl at the end adds a lovely salty, nutty finish.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	46g	34g	57g

FROM YOUR BOX

SHORT PASTA	1 packet
BROWN ONION	1
ZUCCHINI	1
GARLIC CLOVE	1
DICED PORK	300g
CREAM CHEESE	140g
TINNED CHERRY TOMATOES	400g
BABY SPINACH	60g
BASIL	20g

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

large frypan, saucepan

NOTES

For a smokier flavour, add a teaspoon of smoked paprika when browning the pork.

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 pasta** and cook according to packet instructions or until al dente. Reserve **1 cup cooking liquid** and drain **pasta**.



2. PREPARE THE INGREDIENTS

Dice **onion**, grate **zucchini** and crush **garlic**.



3. BROWN THE PORK

Coat **pork** with **oil**, **2 tsp dried thyme**, **salt and pepper** (see notes). Heat a large frypan over medium-high heat. Add **pork** and cook for 2 minutes on each side until beginning to brown.



4. SIMMER THE SAUCE

Add **onion**, **zucchini** and **garlic** to pan. Sauté for 5 minutes until beginning to soften. Add **cream cheese**, **tinned cherry tomatoes** and **1/3 tin water**. Mix to combine, cover and simmer for 6-8 minutes until **sauce** has thickened.



5. TOSS THE PASTA

Add **pasta**, **spinach** and **1/4 cup cooking liquid** to the **sauce**. Toss to coat **pasta**. Add extra cooking liquid if necessary to loosen the **sauce**. Remove from heat and season to taste with **salt and pepper**.



6. FINISH AND SERVE

Finely slice **basil leaves**.

Divide **pasta** among shallow bowls. Garnish with **basil**.

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