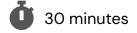






Meatballs with Ricotta

Hearty beef meatballs simmered in a rich tomato sauce, tossed through pasta, topped with dollops of creamy ricotta and fresh basil.





4 servings



Bulk it up!

For extra veggies, add a grated zucchini, sliced mushrooms, or baby spinach to the sauce at step 4.

FROM YOUR BOX

LONG PASTA	500g
BEEF MINCE	600g
BROWN ONION	1
GARLIC CLOVES	2
CARROTS	2
TOMATO PASSATA	700ml
BASIL	20g
RICOTTA	250g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, Italian herbs, dried rosemary

KEY UTENSILS

large frypan, saucepan

NOTES

For extra flavour in the meatballs, add bread crumbs, grated parmesan, and an egg. We've intentionally created large meatballs, form into 1 tbsp size balls for smaller meatballs.

The meatballs don't need to be cooked through at this stage as they will continue cooking at stage 4.

Ricotta can be flavoured with lemon zest, fennel seeds, or dried chilli flakes, and salt and pepper.

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. Reserve 1 cup cooking liquid and drain pasta.



2. PREPARE THE INGREDIENTS

Dice onion, grate carrot and crush garlic. Add mince to a bowl along with 1 tbsp Italian herbs, 1/2 crushed garlic, salt and

pepper (see notes). Form into 8 large meatballs.



3. BROWN THE MEATBALLS

Heat a large frypan over medium-high heat with oil. Add meatballs and cook for 4-6 minutes (see notes) until browned all over. Remove to a plate and keep pan over heat for step 4.



4. SIMMER THE SAUCE

Add extra oil to pan. Add onion, remaining garlic, carrot and 3 tsp rosemary. Sauté for 4 minutes until onion softens. Reduce to medium heat. Add passata, meatballs and 3/4 cup water. Simmer, semi-covered, for 5-7 minutes until vegetables are softened and sauce has thickened.



5. TOSS THE PASTA

Remove meatballs from the sauce. Add drained pasta and toss until well coated. Add cooking liquid as necessary to loosen the sauce. Season to taste with salt and pepper.



6. FINISH AND SERVE

Finely chop basil (see notes).

Divide pasta among shallow bowls. Top with meatballs, dollop on ricotta and garnish with basil.

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



