



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Pork Meatballs

with Lemon Spaghetti

Herb and parmesan pork meatballs on a bed of lemon and garlic spaghetti with zucchini and Brussels sprouts.



30 minutes



4 servings



Pork

FROM YOUR BOX

LONG PASTA	500g
PORK MEATBALLS	500g
SPRING ONIONS	1 bunch
ZUCCHINI	1
BRUSSELS SPROUTS	200g
GARLIC CLOVES	3
LEMON	1

FROM YOUR PANTRY

oil for cooking, butter, salt and pepper

NOTES

You can switch up the sauce for this dish! Stir in some cream cheese or sour cream for creamier sauce. A stir through pesto or tomato sugo can also be used, remove the lemon if preferred.

The zucchini can be grated and cooked into the sauce and the Brussels sprouts can be cooked on the side if you're feeding fussy eaters!

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 and set aside.

2. COOK THE MEATBALLS

Heat a frypan over medium–high heat with **oil**. Add meatballs and cook for 7 minutes turning.

3. COOK THE VEGETABLES & TOSS

Slice spring onions, zucchini and Brussels sprouts. Add to pan with meatballs and cook for a further 3 minutes until tender. Add 3 crushed garlic cloves and cooked pasta. Add lemon zest and juice along with **3 tbsp butter**. Toss until well combined. Season well with **salt and pepper**.

TIP

You can add a fresh or dried herb such as thyme, rosemary, tarragon or parsley for extra flavour! Dried chilli flakes also add a lovely heat to the dish. We added 2 tsp dried Italian herbs.

4. FINISH AND SERVE

Serve pasta at the table.

TIP

You can garnish the pasta with some parmesan cheese if you have some!

This recipe has simplified instructions to help lower your meal cost.