



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



e-Recipe only

Create your way by
using your favourite
pantry items from
home.



Pork Meatballs

with Cheesy Risotto

Creamy parmesan risotto with roast zucchini and tomatoes,
topped with pork meatballs.



30 minutes



4 servings



Pork

FROM YOUR BOX

ZUCCHINIS	2
CHERRY TOMATOES	2 x 200g
ARBORIO RICE	300g
PARMESAN CHEESE	1 packet
PORK MINCE	500g

FROM YOUR PANTRY

oil for cooking, butter, salt and pepper, dried herb (of choice), stock cube (of choice)

NOTES

The vegetables are roasted for added caramelisation and flavour. You could cook them in the same pan as the risotto if you prefer to not use the oven. The zucchini can be grated for extra fussy eaters as well.

If you have any fresh herbs in the garden like basil, chives, thyme or oregano, you can use them as a garnish!

1. ROAST THE VEGETABLES

Set oven to 220°C. Slice zucchinis and toss on a lined oven tray with tomatoes, **1 tbsp dried herb, oil, salt and pepper**. Roast for 20–25 minutes until tender (see notes).

TIP *You can add extra vegetables such as mushrooms, capsicum or eggplant. We used 2 tsp dried Italian herbs and 2 tsp dried parsley. You could also use fresh thyme or rosemary.*

2. SIMMER THE RICE

Heat a pan over medium heat with **1 tbsp butter**. Add rice, **1 crumbled stock cube** and stir to coat. Pour in **1L water**. Bring to a boil, semi-cover and simmer until rice is tender. Add more water if needed. Stir in 1/2 packet parmesan. Season with **salt and pepper**.

TIP *You can add onion, garlic, carrot or celery. Use stock paste or liquid stock of preferred. We used a chicken stock cube.*

3. COOK THE MEATBALLS

Season pork mince with **salt and pepper**. Roll into even size meatballs. Cook in a frypan over medium–high heat with **oil** for 10 minutes or until cooked through.

TIP *Add a dried herb, crushed garlic or ground spice for flavour. We used 1 tsp dried rosemary and 1 crushed garlic clove.*

4. FINISH AND SERVE

Divide among bowls. Top with roast vegetables, meatballs and remaining cheese.

TIP *Add more water to loosen the risotto if needed.*