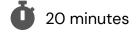


## Sausage & Pasta Hotpot

Heartwarming sausage hotpot and frilly pasta topped with parmesan cheese.





2 servings



# Prep your fennel!

To prepare your fennel, remove outer layer. Quarter bulb and remove the core. Roughly chop. Keep some fronds for garnish if you like!

#### FROM YOUR BOX

LONG PASTA	250g
BEEF SAUSAGES 🍄	300g
BROWN ONION	1/2 *
FENNEL	1
CARROT	1
COURGETTES	2
CHOPPED TOMATOES	400g
STOCK PASTE	1/2 jar *
SHAVED PARMESAN CHEESE	1 bag (125g)
OLIVES	1 tub
<b>WATERCRESS</b>	1 sleeve

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil (for cooking), salt, pepper, fennel seeds (or rosemary)

#### **KEY UTENSILS**

saucepan, large deep frypan with lid

#### **NOTES**

If you prefer, flavour the hotpot with 1 tsp dried rosemary instead of fennel seeds.

No beef option - beef sausages are replaced with chicken mince. Increase cooking time to 4-5 minutes or until cooked through.

No gluten option - pasta is replaced with GF pasta.

**VEG OPTION** - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



#### 1. BOIL THE PASTA

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



#### 2. COOK THE SAUSAGES

Heat a large frypan with **oil** over mediumhigh heat. Using a pair of scissors, cut sausages into bite sized pieces straight into the pan, brown for 4–5 minutes.

**WEG OPTION - Skip this step.** 



#### 3. ADD THE ONION & FENNEL

Chop onion and fennel (use to taste), add to pan and cook for 4-5 minutes until softened. Season with 1/2-1 tsp fennel seeds (see notes), salt and pepper.

\*\* VEG OPTION - Sauté onion and fennel in a large frypan with oil until softened. Season as above.



#### 4. SIMMER THE SAUCE

Grate and add carrot and courgettes. Add chopped tomatoes, 1/2 tin water and stock paste. Semi-cover and simmer for 6-8 minutes.



### 5. TOSS IN THE PASTA

Add pasta to pan with half of the parmesan cheese. Toss gently to combine. Adjust seasoning to taste with salt and pepper.

VEG OPTION - Cook as above, adding drained olives as well.



#### 6. FINISH AND SERVE

Serve sausage pasta topped with remaining parmesan at the table.

VEG OPTION - Serve fennel & olive pasta at the table, topped with watercress and remaining parmesan.

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



