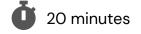






Sausage & Pasta Hotpot

Heartwarming sausage hotpot and frilly pasta topped with parmesan cheese.





4 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	1 packet (500g)
BEEF SAUSAGE	500g
BROWN ONION	1
FENNEL	1
CARROT	1
ZUCCHINI	1
TOMATO PASSATA	1 jar
STOCK PASTE	1/2 jar *
SHAVED PARMESAN CHEESE	1 bag (125g)
WHITE BEANS	400g
OLIVES	1 tub
WATERCRESS	1 sleeve

^{*}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, add to pan and cook for 4-5 minutes until softened. Season with 1-2 tsp fennel seeds (see notes), salt and pepper.

VEG OPTION - Cook as above, adding drained white beans.



4. SIMMER THE SAUCE

Grate and add carrot and zucchini. Add tomato passata, 1/3 jar 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



