DINNER TWIST
LOCAL, HEALTHY, DELIVERED

FOR the Little ONes

GRateD CaRRot

CuCuMBeR & tomato

PeSto PaSta & QuaRteReD MeatBall

MeatBall PeSto PaSta

Creamy pesto spaghetti perfectly paired with juicy, pork meatballs for a deliciously satisfying and flavourful meal.

25 Minutes   4 SeRvings   PORK

1. COOK the PASTA

Bring a saucepan of water to a boil. Add **spaghetti** and cook according to the packet instructions or until cooked al dente. Reserve **1 cup pasta water** then drain, see step 3.

tip *Stir a few times to ensure the pasta doesn't stick together.*

2. COOK the MEATBALLS

Meanwhile, heat a frypan with **1 tbsp oil** over medium-high heat. Add **meatballs** and cook, turning, for 8-10 minutes or until cooked through.

tip *It is easiest to remove the meatballs by turning the packet upside down straight into the pan.*

3. MAKE the SALAD

Chop **lettuce** and **cucumber**, halve **tomatoes** and grate **carrot** (or cut into sticks). Arrange in a serving bowl.

tip *Dress with your favourite salad dressing, or just some olive oil and vinegar (if you like!).*

4. MAKE the Sauce

Once pasta is drained, add **pesto** and **sour cream** to the saucepan. Heat up and simmer for 2 minutes. Add **1/2 cup reserved pasta water** to warm through. Take off heat.

5. TOSS IN the PASTA

Toss pasta into sauce to combine. Season with **salt and pepper** to taste.

6. FINISH AND SERVE

Halve meatballs (optional).

Serve pesto pasta topped with meatballs, and alongside side salad.