

FOR the
Little onesGrated
CarrotCucumber
& tomatoPesto 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

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FROM YOUR BOX

SPAGHETTI	1 packet
PORK MEATBALLS	1 packet
BABY COS LETTUCE	1
LEBANESE CUCUMBER	1
CHERRY TOMATOES	200g
CARROT	1
BASIL PESTO	1 jar
SOUR CREAM	1

FROM YOUR PANTRY

oil for cooking, salt, pepper

COOKING TOOLS

large saucepan, frypan

Omit the sour cream and make a pasta salad instead with all the ingredients tossed together.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option – pasta is replaced with GF pasta.



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.