



Product Spotlight: Parmesan Cheese

Parmesan is a delicious, nutty, sweet and salty hard cheese that complements tomato-based dishes.



Pork Bolognese with Casarecce Pasta

A classic bolognese sauce with pork and thyme tossed through pasta and topped with parmesan cheese, all served alongside a crunchy leaf salad.

 25 minutes

 4 servings

 Pork

19 May 2023

Add some herbs!

If you have any fresh basil or oregano in the garden, you can use it to garnish the pasta. Fresh thyme or rosemary also works well in the bolognese.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	58g	27g	105g

FROM YOUR BOX

SHORT PASTA	500g
BROWN ONION	1
CELERY STALKS	2
CARROTS	2
PORK MINCE	500g
TOMATO SUGO	1 jar
GEM LETTUCE	3-pack
LEBANESE CUCUMBER	1
BALSAMIC DRESSING	1 sachet
SHAVED PARMESAN	1 packet

FROM YOUR PANTRY

olive oil, salt, pepper, dried thyme

KEY UTENSILS

large frypan, saucepan

NOTES

You can add the roughly chopped onion, celery and carrot to a food processor and pulse to create a finely chopped consistency instead of chopping by hand. You can grate the carrot instead of chopping it if preferred.

No gluten option - pasta is replaced with GF pasta.



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1. COOK THE PASTA

Bring a saucepan of water to a boil. Add pasta and cook according to packet instructions or until al dente. Drain and set aside.



2. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with **2 tbsp olive oil**. Dice onion, celery and carrots (see notes). Add to pan as you go along with **2 tsp dried thyme**. Cook for 5 minutes until softened.



3. COOK THE PORK

Add pork mince to pan and cook for 3-5 minutes until sealed. Season with **salt and pepper**.



4. SIMMER THE BOLOGNESE

Pour in tomato sugo and **1/2 jar water**. Cover and simmer for 10 minutes.



5. PREPARE THE SALAD

Separate and rinse lettuce leaves. Slice cucumber. Toss with balsamic dressing.



6. FINISH AND SERVE

Toss cooked pasta through pork bolognese. Serve with shaved parmesan and side salad.

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**

