DINNER TWIST
LOCAL, HEALTHY, DELIVERED

**Product Spotlight:
Basil**

Fresh basil should be added to dishes for a short cooking time or at the very end to retain its lovely flavour.

Tuscan Pork Pasta

A delightful pasta dish with colourful vegetables in a rich tomato sugo with Italian pork mince and finished with fresh basil leaves.

🕐 25 minutes　　🍴 4 servings　　🍖 Pork

Garnish it!

Finish the dish with parmesan cheese or grated cheddar if you have some. Toasted pine nuts or slivered almonds also work well!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	46g	9g	105g

FROM YOUR BOX

SHORT PASTA	1 packet
PORK MINCE	500g
ZUCCHINI	1
MEDIUM EGGPLANT	1
YELLOW CAPSICUM	1
TOMATO SUGO	1 jar
BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried Italian herbs, balsamic vinegar

KEY UTENSILS

large frypan with lid, saucepan

NOTES

Finely dice the vegetables if you're cooking for little ones who prefer smaller bites. The zucchini and eggplant can be grated if preferred!

No gluten option – pasta is replaced with GF pasta.

1. COOK THE PASTA

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

2. BROWN THE PORK

Heat a large frypan over medium–high heat with **oil**. Add pork and season with **salt and pepper** and cook for 5 minutes until browned.

3. ADD THE VEGETABLES

Dice zucchini, eggplant and capsicum (see notes). Add to pan as you go along with **2 tsp dried Italian herbs** and **1 tbsp balsamic vinegar**. Cook for 5 minutes until softened (add more oil if needed).

4. SIMMER THE SAUCE

Stir in tomato sugo and **1 cup water**. Cover and simmer for 5 minutes until cooked through.

5. TOSS THE PASTA

Add cooked pasta to pan and toss until well combined. Season with **salt and pepper** to taste.

6. FINISH AND SERVE

Divide pasta among bowls. Garnish with basil leaves.

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**