

# DINNERLY



## Meatball Puttanesca with Penne



20-30 minutes



2 Servings

Add meatballs to a classic puttanesca with tomato, olives and capers, and what do you get? An Italian pasta dish that'll keep 'em coming back for more.

### WHAT WE SEND

- premium beef mince
- 20g black pitted olives
- 400g can cherry tomatoes
- 1 capsicum
- 20g capers
- 200g penne rigate <sup>1</sup>

### WHAT YOU NEED

- garlic clove
- olive oil
- salt and pepper

### TOOLS

- medium frypan
- medium saucepan

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Gluten (1). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 710kcal, Fat 28.6g, Carbs 62.0g, Proteins 46.9g



#### 1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Crush or finely chop 2 **garlic cloves**. Thinly slice the **capsicum**, discarding the seeds and membrane. Coarsely chop the **capers**. Halve the **olives**.



#### 2. Cook pasta

Cook the **pasta** in the pan of boiling water for 8 mins or until al dente. Drain.



#### 3. Brown meatballs

Meanwhile, heat 1 **tbs olive oil** in a large frypan over medium heat. Scoop teaspoons of the **mince** into the frypan, using a second teaspoon to push the mince off the spoon in rough balls. Cook, tossing, for 2-3 mins until browned. Add the **garlic** and **capsicum** and cook, stirring, for 2-3 mins until softened.



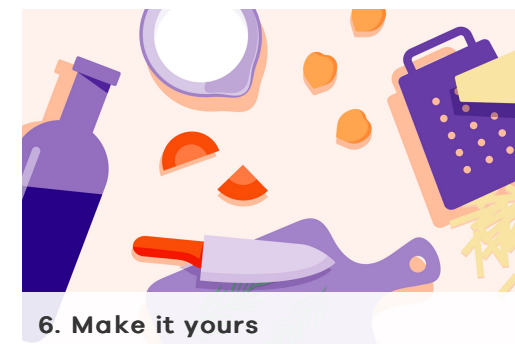
#### 4. Add tomato and simmer

Add the **tomatoes** and press lightly with the back of a wooden spoon. Add the **capers** and **olives**. Bring to the boil, then reduce the heat to low and cook for 10 mins or until the sauce has thickened. Season with **salt and pepper**.







#### 5. Serve up

Add the **pasta** to the sauce and stir well to combine. Divide the **meatball puttanesca** among bowls to serve.



#### 6. Make it yours

Want even more goodness in your bowl? Throw in some baby spinach leaves at the end of step 4 and allow them to wilt slightly.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
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 **Packed in Australia**  
from at least 30%  
**Australian ingredients**