

DINNERLY



Meatball Puttanesca with Penne



20-30 minutes



4 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
- 2 capsicums
- 2 x 400g can cherry tomatoes
- 500g penne pasta ^{1,3,6}
- 40g capers
- 40g black pitted olives

WHAT YOU NEED

- garlic clove
- olive oil
- salt and pepper

TOOLS

- large frypan
- large saucepan

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

ALLERGENS

Gluten (1), Egg (3), Soy (6). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 780kcal, Fat 29.0g, Carbs 75.0g, Proteins 49.4g



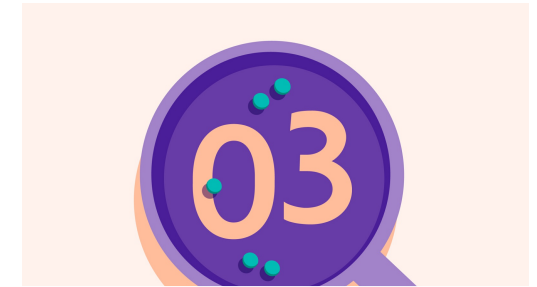
1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Crush or finely chop **3 garlic cloves**. Thinly slice the **capsicum**, discarding the seeds and membrane. Coarsely chop the **capers**. Halve the **olives**.



2. Cook pasta

Cook **three-quarters of the pasta** (the remaining pasta won't be used in this dish) in the pan of boiling water for 8 mins or until al dente. Drain.



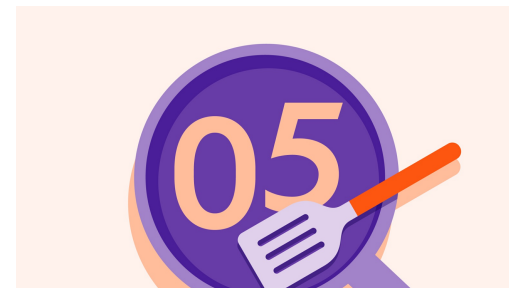
3. Brown meatballs

Meanwhile, heat **1 tbs olive oil** in a large deep 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

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