

# DINNERLY



## Beef Meatballs with Zucchini Risoni



20-30 minutes



4 Servings

Most everyone needs more veggies in their life and to make that happen, you just need to put them under, over and beside some meatballs. Because honestly, you can get away with anything when you're serving meatballs.

## WHAT WE SEND

- 2 x 390g diced tomatoes
- 300g snow peas
- 2 zucchini
- 400g risoni pasta <sup>1</sup>
- beef mince
- 40g dried currants

## WHAT YOU NEED

- olive oil
- salt and pepper
- tomato paste
- water

## TOOLS

- box grater
- large frypan with lid
- large saucepan with lid

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

## COOKING TIP

We've substituted snow peas for the green beans pictured due to weather and quality. The dish will be just as delicious - happy eating!

## ALLERGENS

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

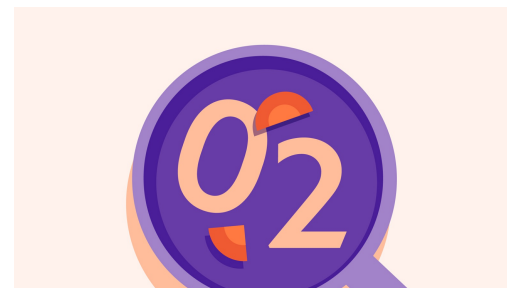
## NUTRITION PER SERVING

Energy 805kcal, Fat 24.7g, Carbs 87.7g, Proteins 51.7g



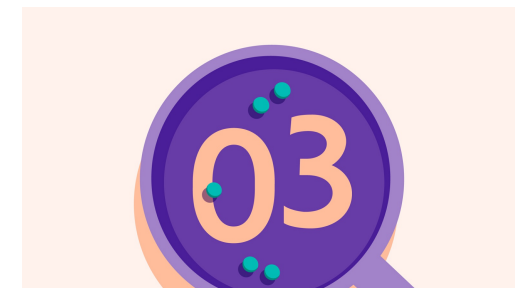
### 1. Prep ingredients

Bring a large saucepan of salted water to the boil for the risoni. Crush or finely chop **3 garlic cloves**. Coarsely grate the **zucchini**. Trim the ends of the **snow peas** (see cooking tip), removing the string from one side.



### 2. Brown meatballs

Put the **mince**, **half the garlic** and **1½ tbs tomato paste** in a bowl and season well with **salt and pepper**. Using clean hands, combine well, then shape into 1 tbs-sized meatballs. Heat **1 tbs olive oil** in a large frypan over high heat. Cook the **meatballs**, turning, for 3-4 mins until browned.



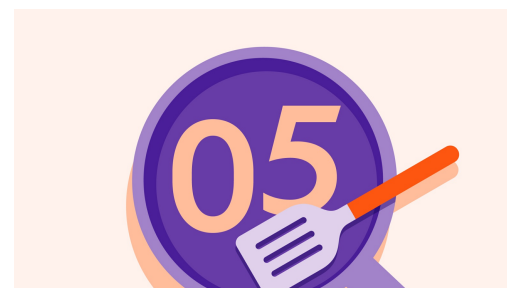
### 3. Simmer sauce

Add the **remaining garlic** and cook for 30 secs or until fragrant. Add **1½ tbs tomato paste** and cook for 1 min. Add the **tomatoes**, **currants** and **60ml (¼ cup) water**, bring to the boil, then reduce the heat to medium and cook, covered, for 10 mins or until the sauce is thickened. Season with **salt and pepper**.



### 4. Cook snow peas and risoni

Meanwhile, cook the **snow peas** in the pan of boiling water for 1-2 mins until just tender. Remove with tongs. Cook the **risoni** in the boiling water for 10 mins or until al dente, then drain.







### 5. Serve up

Return the **risoni** to the pan, stir in the **grated zucchini**, season with **salt and pepper** and stand, covered, for 2-3 mins until warmed through. Divide the **meatballs**, **sauce**, **zucchini risoni** and **snow peas** among plates and drizzle **2 tsp olive oil** over the snow peas to serve.



### 6. Make it yours

Take the flavour to the next level by scattering the meatballs and risoni with crumbled feta and drizzling with lemon juice.

Questions about the recipe? Customer Service: **02 9056 7570** Email: [hi@dinnerly.com.au](mailto:hi@dinnerly.com.au)  
View the recipe online by visiting your account at [dinnerly.com.au](https://dinnerly.com.au)     #dinnerly

 Packed in Australia  
from at least 25%  
Australian ingredients