

DINNERLY



Sicilian-Style Pork Pasta with Cheesy Grilled Zucchini



20-30 minutes



4 Servings

Satisfy a hungry household fast with fat tagliatelle noodles in a rich meaty sauce with a side of veggies and the obligatory cheesy topping.

WHAT WE SEND

- 10g harissa seasoning ¹⁷
- 2 x 390g diced tomatoes
- 100g cheddar ⁷
- 2 zucchini
- free-range pork mince
- 500g tagliatelle pasta ¹

WHAT YOU NEED

- garlic clove
- Australian honey
- olive oil

TOOLS

- box grater
- foil
- large saucepan
- oven tray

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

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 880kcal, Fat 39.8g, Carbs 76.3g, Proteins 49.7g



1. Prep ingredients

Bring a large saucepan of salted water to the boil for the pasta. Line an oven tray with foil. Crush or finely chop **3 garlic cloves**. Cut the **zucchini** into 1cm-thick slices on an angle. Coarsely grate the **cheese**.



2. Cook pasta

Cook **three-quarters of the pasta** in the pan of boiling water for 8-10 mins until al dente. Drain. Meanwhile, heat **2 tbs olive oil** in a large deep frypan over high heat. Cook the **garlic, pork mince** and **2 tsp harissa seasoning** (the remaining pasta and harissa won't be used in this dish), breaking up the lumps with a spoon, for 5 mins or until browned.



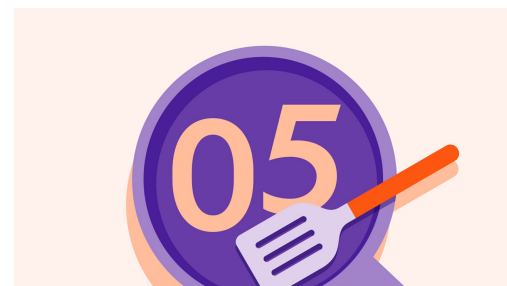
3. Simmer sauce

Add the **tomatoes, 2 tsp red wine vinegar** and **2 tsp honey** to the **pork mixture**, season with **salt and pepper** and bring to a simmer. Reduce the heat to medium and cook, covered, for 5 mins for the flavours to develop. Remove the lid and cook for a further 5 mins or until thickened.



4. Grill zucchini

Meanwhile, preheat the grill to high. Put the **zucchini** on the lined tray, drizzle with **1 tbs olive oil** and season with **salt and pepper**. Grill for 6 mins or until the zucchini is almost tender. Scatter over **half the cheese** and grill for a further 2-3 mins until melted.




5. Serve up

Add the **pasta** to the **sauce** and cook, tossing, for 1 min or until well coated. Taste, then season with **salt and pepper**. Divide the **Sicilian pork pasta** among bowls and scatter with the **remaining cheese**. Serve with the **cheesy zucchini** and enjoy.



6. Kitchen hack

If you have picky veggie eaters, 'hide' the zucchini in the sauce. Coarsely grate the zucchini and add to the sauce in step 3.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 **Packed in Australia**
from at least 15%
Australian ingredients