



Rustic Sausage Tagliatelle

with Fresh Ricotta



20-30min



2 Portions

Love meatballs but find them tricky to get right? Learn the secret to these flavoursome little morsels and banish dry meatballs forever. Our two main tips: put moisture into the mix by using quality sausage meat and then ensure you don't overcook them. A quick browning in the pan, then a brief simmer in the sauce is all that's needed.

What we send

- 6,17
- 1
- 7
-

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- boiling water
- olive oil
- sea salt and pepper
- sugar

Utensils

- box grater
- medium frypan
- medium saucepan

Our vegies come fresh from the farm, so please wash them before use.

Cooking tip

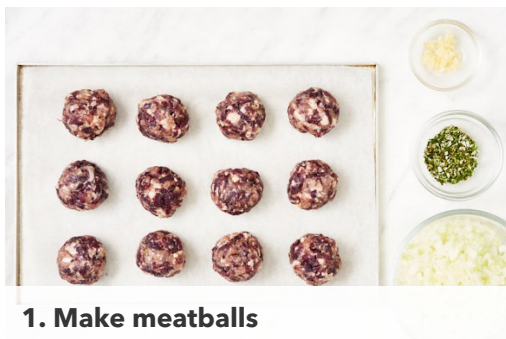
Apologies, due to a supply problem we have sent orange instead of purple carrots. ~Using a slotted spoon to remove the meatballs means you retain any deliciously flavoured oil in the pan.

Allergens

Gluten (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

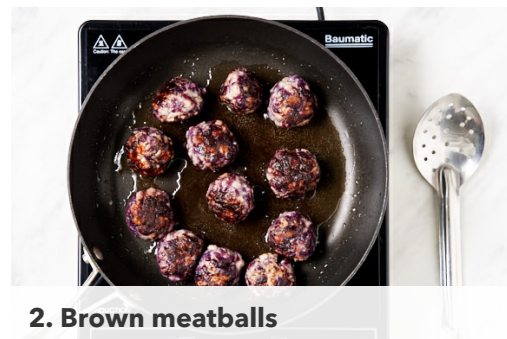
Nutrition per serving

Energy 995kcal, Fat 47.5g, Carbs 88.3g, Proteins 44.5g



1. Make meatballs

Read through the recipe. Coarsely grate the **carrot** (see cooking tip). Squeeze the **sausages** out of their cases into a large bowl, add the carrot and knead to combine. Using damp hands, form into walnut size meatballs. Finely chop the **onion**. Crush or finely chop the **garlic**. Finely chop **half the rosemary leaves****, discarding the stems.



2. Brown meatballs

Bring a medium saucepan of salted water to the boil for the pasta. Heat **2 tsp olive oil** in a medium deep frypan over medium-high heat. Cook the **meatballs**, turning, for 3-4 mins until browned (the meatballs shouldn't be cooked through at this point). Remove from the pan with a slotted spoon (see cooking tip).



3. Make sauce

Reduce the heat to medium, add a little extra oil, if necessary. Add the **onion, garlic and rosemary**, season with **salt and pepper** and cook, stirring occasionally, for 3-5 mins until softened. Crumble **1 stock cube**** into a heatproof jug, add **125ml (½ cup) boiling water** and stir to dissolve. Stir the **stock, tomatoes** and **¼ tsp sugar** into the **onion mixture**.



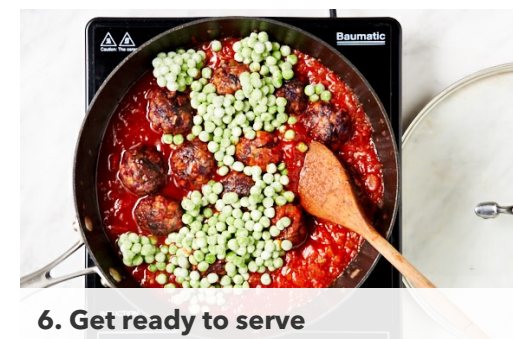
4. Cook meatballs

Add the **meatballs** to the **sauce**. Cover and cook for 4-5 mins until the meatballs are cooked.



5. Cook pasta

Meanwhile, cook **three-quarters of the pasta** (the remaining pasta won't be used in this dish) in the pan of boiling water for 7-9 mins until al dente. Drain.



6. Get ready to serve

Stir the **peas** to the **sauce** and cook, covered, for 3 mins until bright green and tender. Divide the **tagliatelle, meatballs** and **sauce** among bowls. Spoon over the **ricotta** to serve.