



## Rustic Sausage Tagliatelle

with Fresh Ricotta



20-30min



4 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
- 7
- 1
- 

## What you'll require

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

## Utensils

- box grater
- medium saucepan

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

## Cooking tip

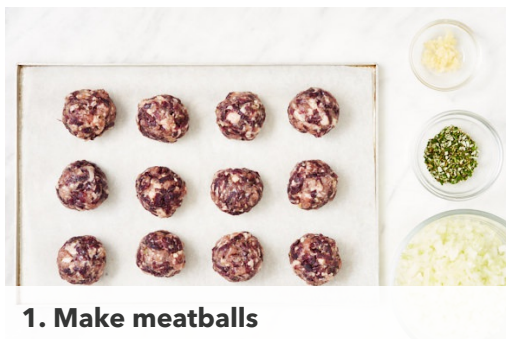
Apologies, due to a supply problem we have sent orange instead of purple carrots. ~Using a slotted spoon to remove the meatballs means you retain any deliciously flavoured oil in the pan.

## Allergens

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

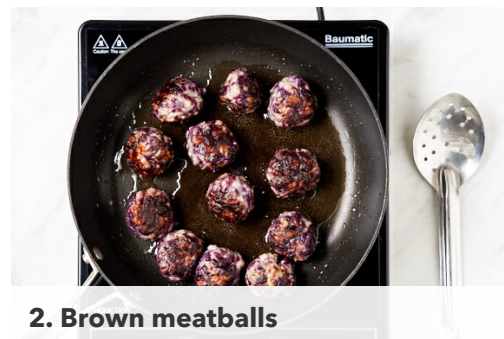
## Nutrition per serving

Energy 995kcal, Fat 47.5g, Carbs 88.4g, Proteins 44.5g



1. Make meatballs

**Read through the recipe.** Coarsely grate the **carrots** (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 **rosemary** leaves, discarding the stems.



2. Brown meatballs

Bring a large saucepan of salted water to the boil for the pasta. Heat **1 tbs olive oil** in a large 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 the **stock cubes** into a heatproof jug, add **180ml (¾ cup) boiling water** and stir to dissolve. Stir the **stock, tomatoes** and **½ tsp sugar** into the **onion mixture**.



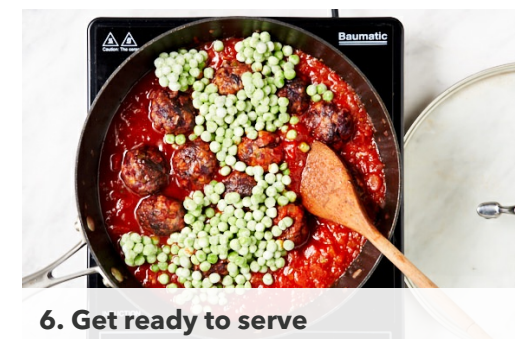
4. Cook meatballs

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.