

DINNERLY



Pork Meatball Pasta with Crispy Fried Capers

 20-30 minutes  2 Servings

Learn the secret to a great meatball pasta. Simply simmer juicy pork sausage balls in a rich cherry tomato sauce, then max out the flavour with a smattering of fried capers.

WHAT WE SEND

- parsley
- 4 Italian-style sausages ^{6,17}
- 400g can cherry tomatoes
- 1 onion
- 200g casarecce pasta ¹
- 20g capers

WHAT YOU NEED

- garlic clove
- olive oil

TOOLS

- medium frypan
- medium saucepan
- paper towel

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

ALLERGENS

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

NUTRITION PER SERVING

Energy 940kcal, Fat 51.1g, Carbs 81.6g, Proteins 34.3g



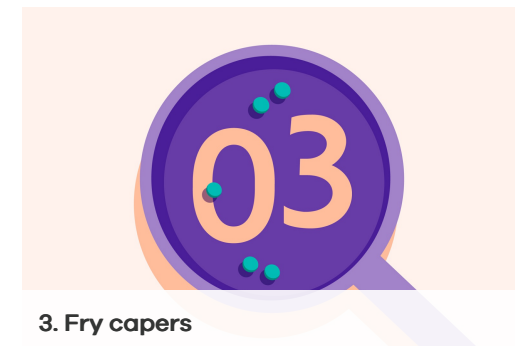
1. Prep ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Finely chop the **onion**. Crush or finely chop **1 garlic clove**. Coarsely chop the **parsley** leaves and finely chop the stems. Finely chop **one-third of the capers**, then pat the **remaining capers** dry with paper towel. Squeeze the **sausage** meat from the casings into 3cm chunks.



2. Cook pasta

Cook the **pasta** in the pan of boiling water for 9-10 mins until al dente. Drain.



3. Fry capers

Meanwhile, heat **2 tsp olive oil** in a medium frypan over high heat. Add the **whole capers** (take care as the oil may spit) and cook, stirring, for 2 mins or until crispy. Remove with a slotted spoon and drain on paper towel.



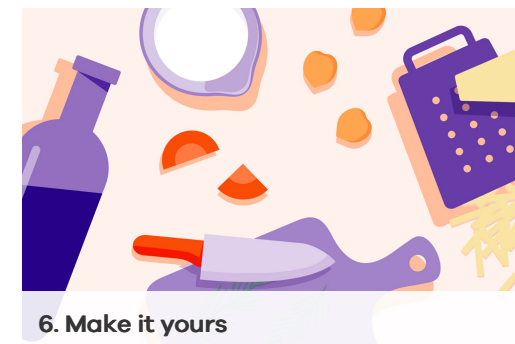
4. Cook meatballs and sauce

Heat **1 tbs olive oil** in the frypan over high heat. Cook **onion, garlic, parsley stems** and **chopped capers**, stirring, for 1 min or until fragrant. Add **meatballs** and cook, stirring, for 2-3 mins until browned. Add **tomatoes**, bring to the boil, then reduce heat to medium-low and cook, stirring occasionally, for 3 mins or until the sauce has thickened slightly.







5. Serve up

Taste the **sauce**, then season with **salt and pepper**. Divide the **pasta** among bowls and top with the **meatball mixture**. Scatter with the **parsley leaves** and **fried capers** and enjoy.



6. Make it yours

Add Italian flair by grating over parmesan to serve and plating up with toasted sourdough.

Questions about the recipe? Customer Service: **02 9056 7570** Email: hi@dinnerly.com.au
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 Packed in Australia
from at least 25%
Australian ingredients