



READY TO COOK
BY HARRIS FARM

FUSILLI MEATBALLS WITH SAUTÉ SPINACH



PREP
N/A



COOK
15 min



SERVES
4

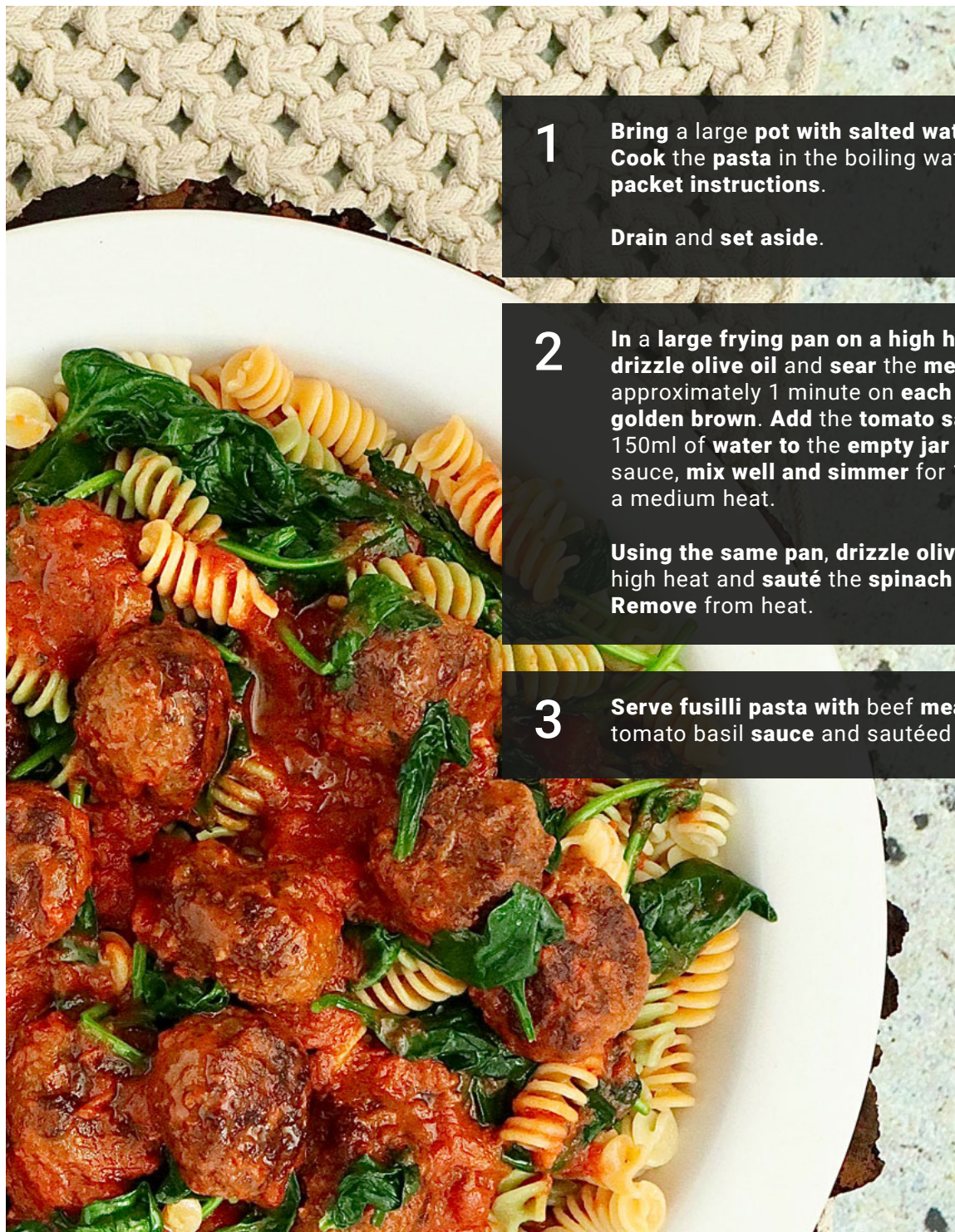
INGREDIENTS:

- > 500g Organic Meatballs
- > 500g Tomato Basil Sauce
- > 500g Organic Fusilli
- > 120g Organic Baby Spinach

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD - GET COOKING!



1 Bring a large pot with salted water to the boil. Cook the pasta in the boiling water as per packet instructions.

Drain and set aside.

2 In a large frying pan on a high heat, drizzle olive oil and sear the meatballs for approximately 1 minute on each side until golden brown. Add the tomato sauce, add 150ml of water to the empty jar of tomato sauce, mix well and simmer for 17 minutes on a medium heat.

Using the same pan, drizzle olive oil on a high heat and sauté the spinach ½ a minute. Remove from heat.

3 Serve fusilli pasta with beef meatballs, tomato basil sauce and sautéed spinach.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
online@harrisfarm.com.au