



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...



HARRIS FARM
IMPERFECT PICKS

BEEF MEATBALLS CAPUNTI PASTA WITH ROASTED TOMATOES AND OLIVE TAPENADE



PREP
15 min



COOK
30 min



SERVES
4

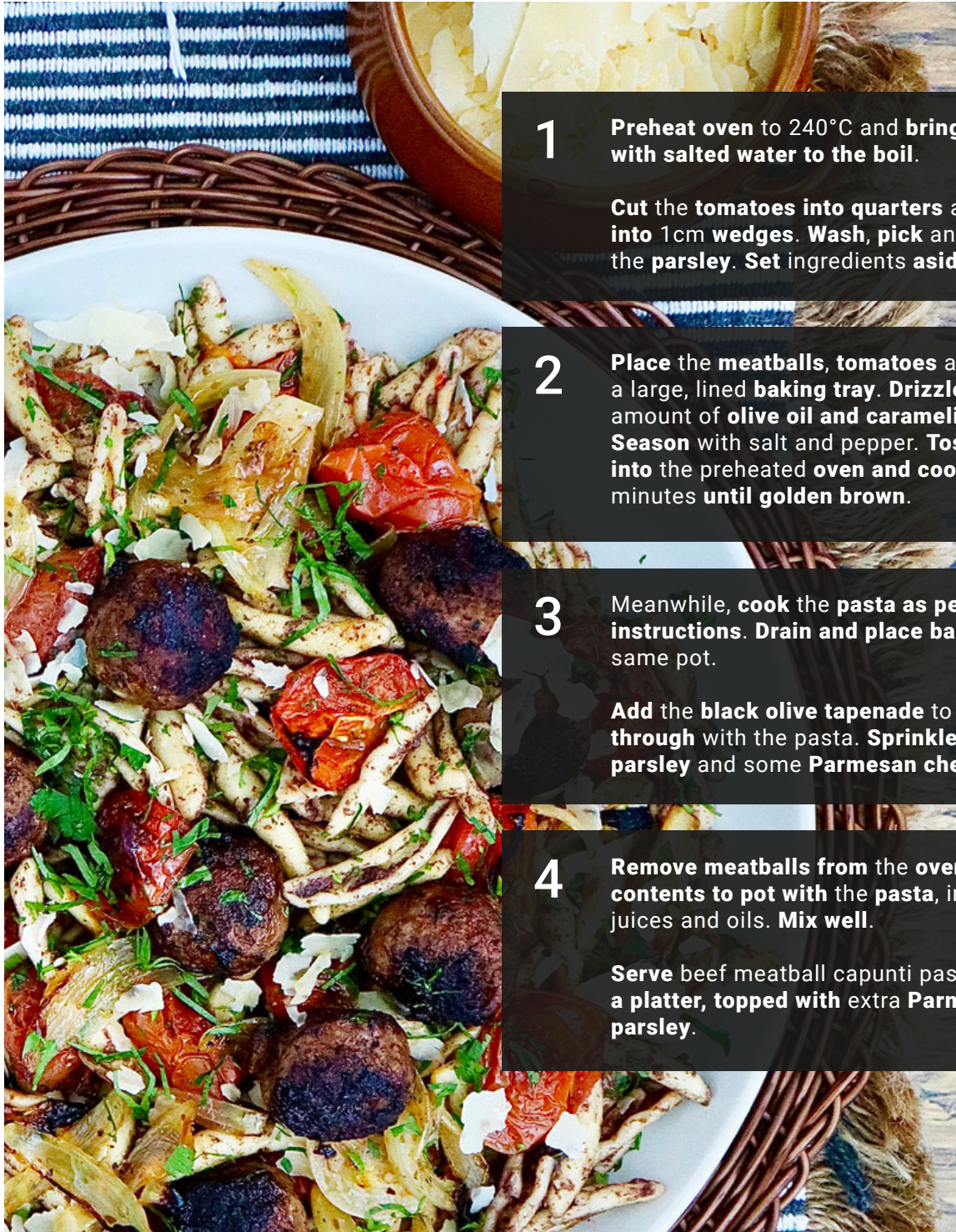
INGREDIENTS:

- > 4 Imperfect Tomatoes
- > 1 Brown Onion
- > ½ Parsley Bunch
- > 400 Meatballs
- > 500g Capunti Paesani Pasta
- > 150g Black Olive Tapenade
- > 150g Shaved Parmesan

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > 1 Tbsp Caramelised Balsamic
- > Salt and Pepper

METHOD - GET COOKING!



1 Preheat oven to 240°C and bring a large pot with salted water to the boil.

Cut the tomatoes into quarters and the onion into 1cm wedges. Wash, pick and finely chop the parsley. Set ingredients aside.

2 Place the meatballs, tomatoes and onion onto a large, lined baking tray. Drizzle a generous amount of olive oil and caramelised balsamic. Season with salt and pepper. Toss well, place into the preheated oven and cook for 30 minutes until golden brown.

3 Meanwhile, cook the pasta as per packet instructions. Drain and place back into the same pot.

Add the black olive tapenade to pot and mix through with the pasta. Sprinkle $\frac{3}{4}$ of the parsley and some Parmesan cheese, mix well.

4 Remove meatballs from the oven, add all the contents to pot with the pasta, including the juices and oils. Mix well.

Serve beef meatball capunti pasta hot on a platter, topped with extra Parmesan and parsley.

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:
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