



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...



**NEW BARILLA AL
BRONZO RANGE**

FUSILLI PASTA WITH SMOKED PORK AND PECORINO SAUSAGE



PREP
5 min



COOK
20 min



SERVES
4

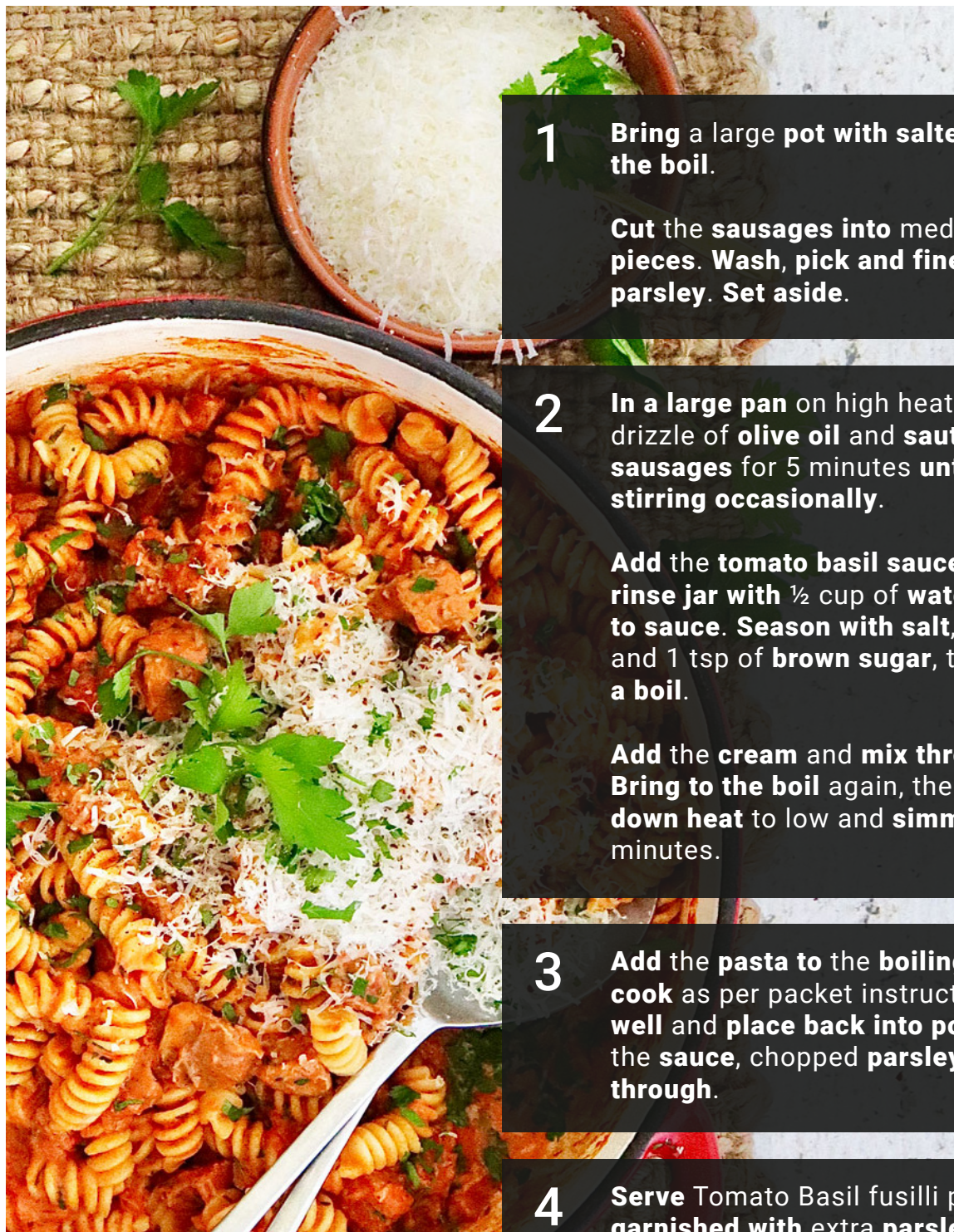
INGREDIENTS:

- > 540g Smoked Pork Pecorino Sausages
- > 500g Tomato Basil Sauce
- > 200ml Cream
- > ¼ Parsley Bunch
- > 400g Fusilli Pasta

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > 1 Tsp Brown Sugar

METHOD – GET COOKING!



1

Bring a large **pot** with **salted water** to the **boil**.

Cut the **sausages** into medium sized **pieces**. **Wash, pick and finely chop** the **parsley**. **Set aside**.

2

In a large pan on high heat, add a drizzle of **olive oil** and **sauté** the **sausages** for 5 minutes **until golden, stirring occasionally**.

Add the **tomato basil sauce** to the pan, **rinse jar** with $\frac{1}{2}$ cup of **water** and **add to sauce**. **Season** with **salt, pepper,** and 1 tsp of **brown sugar**, then **bring to a boil**.

Add the **cream** and **mix through well**. **Bring to the boil** again, then **turn down heat** to low and **simmer** for 10 minutes.

3

Add the **pasta** to the **boiling water** and **cook** as per packet instructions. **Drain well** and **place back into pot**. **Add** the **sauce**, chopped **parsley** and **mix through**.

4

Serve Tomato Basil fusilli pasta **hot,** garnished with extra **parsley**.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Serve with chilli flakes and parmesan cheese if desired.

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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