



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

PORK & BEEF SAUSAGE RIGATONI WITH CREAMY TOMATO SAUCE



PREP
5 min



COOK
20 min



SERVES
4

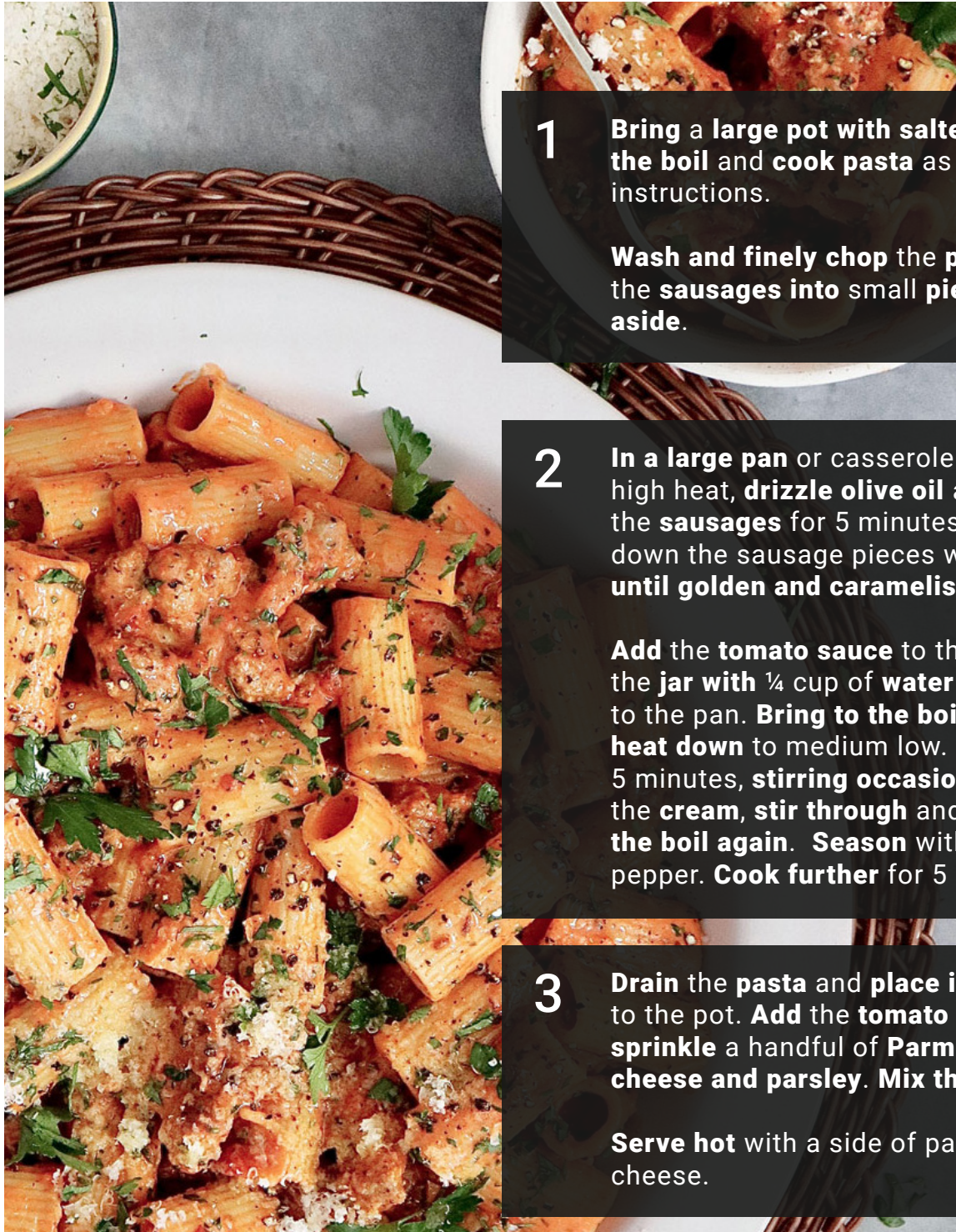
INGREDIENTS:

- > 500g Pork & Beef Sausages
- > 500g Rigatoni
- > ½ Parsley Bunch
- > 500g Tomato Onion Garlic Sauce
- > 300ml Cream
- > 100g Grated Parmesan Cheese

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 and cook pasta as per packet instructions.

Wash and finely chop the parsley. Cut the sausages into small pieces. Set all aside.

2 In a large pan or casserole dish on high heat, drizzle olive oil and cook the sausages for 5 minutes, breaking down the sausage pieces with a spoon, until golden and caramelised.

Add the tomato sauce to the pan, rinse the jar with $\frac{1}{4}$ cup of water and add it to the pan. Bring to the boil, turn the heat down to medium low. Simmer for 5 minutes, stirring occasionally. Add the cream, stir through and bring to the boil again. Season with salt and pepper. Cook further for 5 minutes.

3 Drain the pasta and place it back to the pot. Add the tomato sauce, sprinkle a handful of Parmesan cheese and parsley. Mix throughout.

Serve hot with a side of parmesan cheese.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- If the pasta sauce is too thick, add some extra water.
- Use leftover parmesan in a pasta dish, pizza, gnocchi, or salads.

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