



**READY TO COOK**  
BY HARRIS FARM

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

# PORK SAUSAGE RIGATONI WITH BOCCONCINI AND PESTO



PREP  
**10 min**



COOK  
**20 min**



SERVES  
**4**

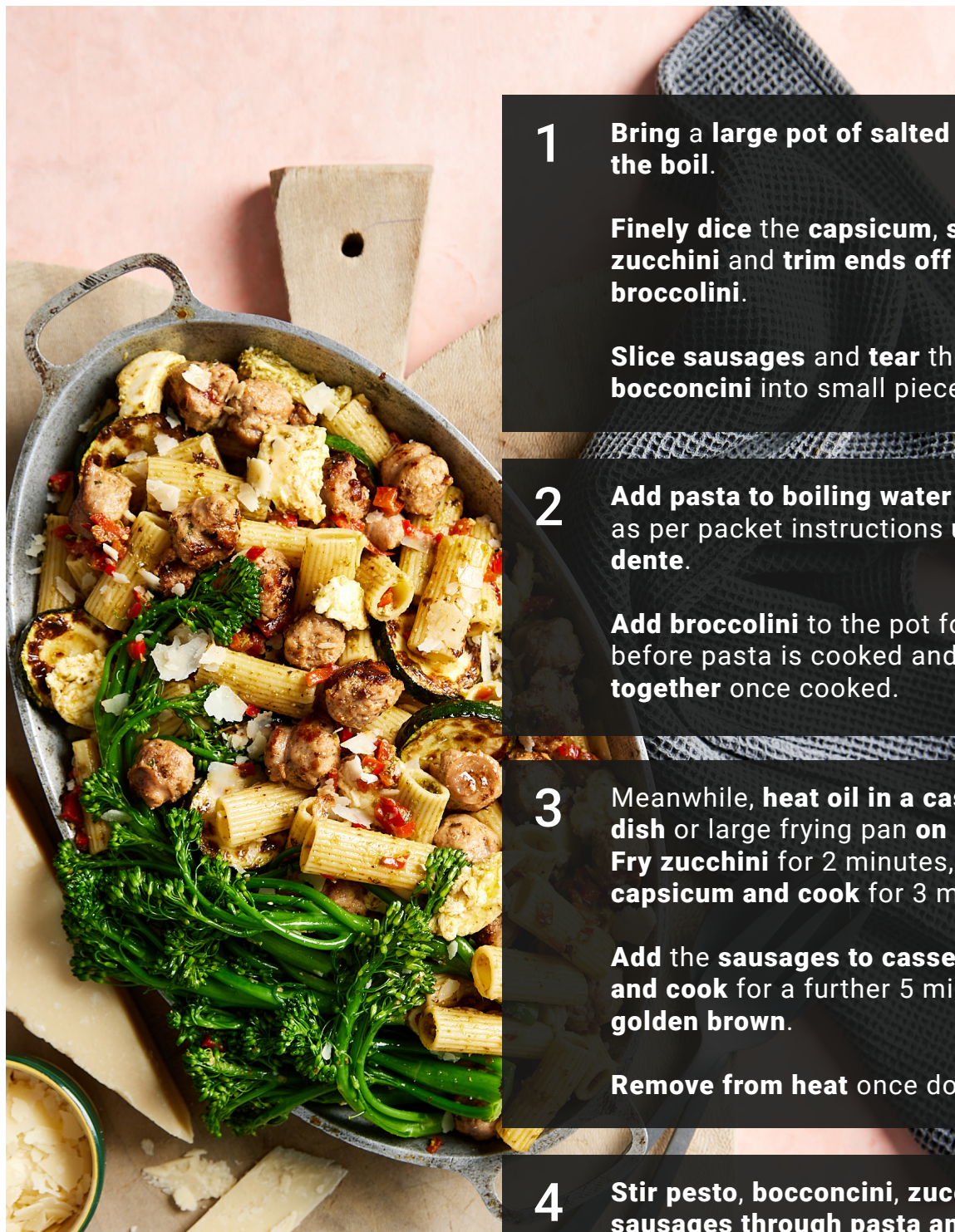
## INGREDIENTS:

- > 500g Rigatoni Pasta
- > 500g Pork Sausages
- > 130g Basil Pesto
- > 210g Bocconcini
- > 100g Parmesan Cheese
- > 150g Zucchini
- > 1 Red Capsicum
- > 1 Bunch Broccolini

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil

# METHOD - GET COOKING!



**1** Bring a large pot of salted water to the boil.

Finely dice the capsicum, slice zucchini and trim ends off the broccolini.

Slice sausages and tear the bocconcini into small pieces.

**2** Add pasta to boiling water and cook as per packet instructions until al dente.

Add broccolini to the pot for 2 minutes before pasta is cooked and drain together once cooked.

**3** Meanwhile, heat oil in a casserole dish or large frying pan on high heat. Fry zucchini for 2 minutes, add the capsicum and cook for 3 minutes.

Add the sausages to casserole or pan and cook for a further 5 minutes until golden brown.

Remove from heat once done.

**4** Stir pesto, bocconcini, zucchini and sausages through pasta and season with salt and pepper.

Garnish with Parmesan as desired.

## ABOUT YOUR LEFTOVER INGREDIENTS...

- 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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