



READY TO COOK
BY HARRIS FARM

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

PUTTANESCA BEEF CHIPOLATAS WITH PENNE AND GOAT'S FETA



PREP
5 min



COOK
25 min



SERVES
4

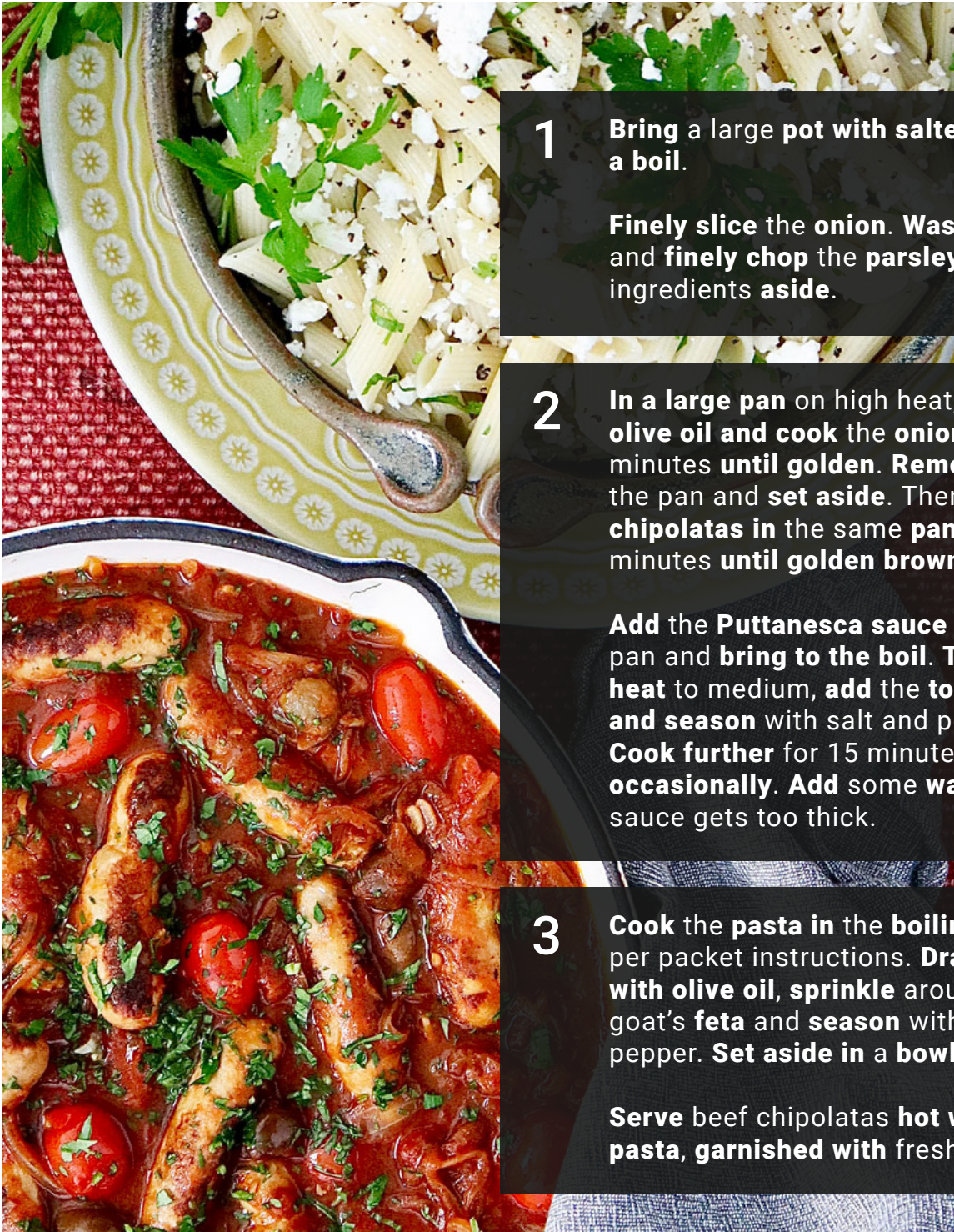
INGREDIENTS:

- > 1 Brown Onion
- > ¼ Parsley Bunch
- > 1 Packet Beef Chipolatas
- > 500g Puttanesca Sauce
- > 1 Punnet Sweet Delight Tomatoes
- > 500g Penne Pasta
- > 100g Goat's Feta

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1 Bring a large pot with salted water to a boil.

Finely slice the onion. Wash, pick and finely chop the parsley. Set ingredients aside.

2 In a large pan on high heat, drizzle olive oil and cook the onions for 2-3 minutes until golden. Remove from the pan and set aside. Then sear the chipolatas in the same pan for 3-5 minutes until golden brown.

Add the Puttanesca sauce to the pan and bring to the boil. Turn down heat to medium, add the tomatoes and season with salt and pepper. Cook further for 15 minutes, stirring occasionally. Add some water, if the sauce gets too thick.

3 Cook the pasta in the boiling water as per packet instructions. Drain, drizzle with olive oil, sprinkle around some goat's feta and season with cracked pepper. Set aside in a bowl.

Serve beef chipolatas hot with penne pasta, garnished with fresh 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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