



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...



HARRIS FARM
IMPERFECT PICKS

SIMPLE SAUSAGE PASTA



PREP
5 min



COOK
25 min



SERVES
4

INGREDIENTS:

- > 500g Fusilli Pasta
- > 6 Pork Sausages
- > 2 Garlic Cloves
- > 2 Red Chillies
- > 6 Imperfect Tomatoes
- > 1 Small Handful of Fresh Basil
- > ½ Cup Grated Parmesan

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > 2 Tbsp Olive Oil

METHOD - GET COOKING!



1 Finely slice the **garlic cloves** and **red chillies**. **Roughly chop** the **tomatoes** and **basil**. **Set aside**.

Remove the skin off the **pork sausages** and **break up** into **small chunks**.

2 **Cook the pasta in boiling water** until just cooked through. **Reserve** 1 cup of the **pasta water** and **set aside**.

3 While the pasta is cooking, **heat some olive oil** in a large **pan** and **fry the sausage meat** until **well-browned**. **Put the meat into a bowl** and **set aside**.

Add a little more oil to the pan, add the **garlic and chillies** and **fry** for 1-2 minutes or **until fragrant** over medium heat. **Add the tomatoes** and **cook** for around 10 minutes.

4 **Add the sausage meat to the sauce** and **cook further** for 2-3 minutes. **Add the cooked pasta and reserved pasta water**. **Toss well** to combine. **Stir through** the **basil** and $\frac{1}{2}$ cup of **grated Parmesan**.

Serve warm topped with extra cheese.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Store your leftover sausage pasta in an airtight container in the fridge. Reheat thoroughly before eating, and serve with a sprinkle of basil leaves and Parmesan cheese.

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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