One Pan Italian Meatballs & Pasta by Trina Eats

This one pan wonder will have dinner on the table in a flash.

Recipe supplied by Trina Eats.

Ingredients

500g Italian sausages

2 tbs Community Co Extra Virgin Olive Oil

140g (1/2 cup) Black & Gold Tomato Paste

2 garlic cloves, crushed

5 cups (1250ml) boiling water

2 tsp chicken stock powder

500g Black & Gold Penne

125ml (1/2 cup) Black & Gold Thickened Cream

1 bunch fresh flat leaf parsley, chopped

125g Community Co Shredded Parmesan

Method:

1. Use clean hands to squeeze sausage meat from casings to make rustic meatballs.
2. Heat oil in a large deep sauté pan over medium heat. Add meatballs. Cook, turning, for 3-4 minutes or until browned.
3. Add tomato paste and garlic to pan. Cook, stirring, for 2 minutes to cook out the tomato paste. Dissolve stock powder in boiling water. Add to pan and stir well to combine. Cover with a lid and bring to the boil.
4. Add pasta to pan and return to a simmer. Reduce heat to medium-low. Cook, covered, stirring occasionally, for 11 minutes or until almost al dente. Removed lid. Stir in cream and parsley. Cook, uncovered, for a further 2 minutes. Stir through 1/2 cup parmesan. Serve immediately sprinkled with a little extra parsley and parmesan.