New York Inspired Tagliatelle Pasta

TIME	15 minutes
INGREDIENTS	9 items
MAKES	8 servings

Who would have thought that American mustard was only for cheeseburgers and hot dogs? Try this simple, quick, and fantastic tasting pasta recipe.

INGREDIENTS

- 500g pork and fennel meatballs or 6 Italian style sausages, roughly chopped
- 1 tbsp. olive oil
- 1 tsp. fennel seeds, toasted
- 350g tagliatelle pasta
- 3 tbsp. chopped fresh dill
- Salt and pepper, to taste

For New York Pasta Sauce, Combine The Following:

- 100g cream cheese
- 1 ½ tbsp. MasterFoods™ Professional American Mustard
- 1 tbsp. MasterFoods™ Professional Tomato Sauce

Cooking Instructions:

1. Boil pasta according to manufacturer’s instructions.
2. Meanwhile, heat frying pan over a medium heat. Add olive oil, cook meatballs for 10 to 15 minutes until golden brown and cooked through.
3. Add fennel seeds and stir through.
4. Add pasta to the pan along with a few tablespoons of pasta water and toss to combine.
5. Turn the heat off and add the New York Pasta Sauce mix so it coats everything evenly and heats through gently.
6. Season with a liberal amount of cracked black pepper and serve in bowls garnished with fresh dill

Tips:

1. Add lemon zest and a squeeze of juice for extra brightness.

2. Serve with sweet gherkins on the side for that extra crunch.
3. For a crunchy and textural pangrattato, add toasted panko crumbs mixed with MasterFoods™ Professional Italian Herbs, parmesan cheese and lemon zest.
4. For a little heat, add some MasterFoods™ Professional Chilli Sprinkle.

More Recipes Like This

Choc-Berry Bircher Muesli

Cooking time

10 min

Ingredients

11 items

Shredded Barbecue Chicken Pancakes

Cooking time

60 MINS

Ingredients

8 items

Gua Bao Buns

Cooking time

10 min

Ingredients

11 items

Moroccan Lamb

Cooking time

15-20 minutes

Ingredients

15 items

Source URL:
https://www.masterfoodsprofessional.com.au/recipes/new-york-inspired-tagliatelle-pasta