

MasterFoodsTM

PROFESSIONAL

New York Inspired Tagliatelle Pasta
RECIPE

New York Inspired Tagliatelle Pasta



<?xml version="1.0"?>

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.

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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

PRODUCTS USED



MasterFoods Professional American Mustard 2.5kg

[SEE DETAILS](#)



MasterFoods Professional Gluten Free Tomato Sauce 4L

[SEE DETAILS](#)

Cooking Instructions:

1. 1
Boil pasta according to manufacturer's instructions.
2. 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. 3
Add fennel seeds and stir through.
4. 4
Add pasta to the pan along with a few tablespoons of pasta water and toss to combine.

5. 5
Turn the heat off and add the New York Pasta Sauce mix so it coats everything evenly and heats through gently.
6. 6
Season with a liberal amount of cracked black pepper and serve in bowls garnished with fresh dill

Tips:

1. 1
Add lemon zest and a squeeze of juice for extra brightness.
2. 2
Serve with sweet gherkins on the side for that extra crunch.
3. 3
For a crunchy and textural pangrattato, add toasted panko crumbs mixed with MasterFoods™ Professional Italian Herbs, parmesan cheese and lemon zest.
4. 4
For a little heat, add some MasterFoods™ Professional Chilli Sprinkle.

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[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

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[Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



Gua Bao Buns

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



Moroccan Lamb

Cooking time

15-20 minutes

Ingredients

15 items

[SEE DETAILS](#)

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