

meatballs in tomato sauce

Adapted from *Fresh Living* October 2004 | Taste.com.au

Serves 6

250g pork mince and 250g veal mince OR
500g beef mince
1 brown onion, grated
1 egg, beaten
1 cup (70g) fresh breadcrumbs
½ cup (40g) finely grated Parmesan
Salt & freshly ground pepper

1 tbs olive oil
700ml passata
Garlic and herbs to taste
2 tsp caster sugar
500g spaghetti
Parmesan shavings, to serve

Combine the mince, onion, breadcrumbs, beaten and parmesan in a bowl. Season with salt and pepper. Shape the mixture into small balls.

Heat the oil in a large non-stick frying pan over a medium-high heat. Add the meatballs and cook, turning, for 3-4 minutes until well browned. Add the cooking sauce and ½ cup (125ml) water to the pan with your flavourings to taste. Simmer, partially covered, for 15-20 minutes until the meatballs are cooked. Stir in the sugar.

Meanwhile, cook the spaghetti in a saucepan of boiling water according to packet instructions or until al dente. Drain.

Add the meatballs and sauce to the spaghetti and toss gently to combine.

Serve with parmesan.

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