

# Spaghetti and meatballs

## Ingredients

### For the meatballs

- 150g beef and pork mince
- $\frac{1}{2}$  onion
- A little bit of parsley
- 1 tbsp. Parmesan
- Olive oil
- 100g Spaghetti
- 2 pinches of salt and pepper

### For the sauce

- 3 tbsp. olive oil
- 2 garlic cloves
- 1 tbsp. puree
- $\frac{1}{4}$  cup passata
- $\frac{1}{4}$  cup tinned tomatoes
- A pinch of caster sugar
- $\frac{1}{2}$  stock cube
- 100 ml water

## Method

1. Cook the spaghetti with a little bit of salt, sieve when ready.
2. Chop onions, garlic and parsley finely.
3. Add parsley, parmesan, salt and pepper and mince in a bowl mix well and make into even sized balls.
4. Fry meatballs for 3 minutes each side and put on a plate.
5. Fry the onion and garlic.
6. Turn down the heat add tinned tomato, sugar, passata and puree.
7. Crumble the stock cube and add the water.
8. Place meatballs into sauce and simmer for 5-10 minutes on a low heat.
9. Season with salt and pepper.
10. Serve with spaghetti and extra parmesan if you like.