



Pasta & Meatballs w. a Napolitana sauce

**Recipe from
Direct from the Market**

Meatball Prep

Cook 1/2 Onion, diced & Garlic on medium heat until soft. Set aside for 5 mins. In a bowl, combine the Mince, Eggs, Breadcrumbs, Garlic, Parsley, 1/2 Tsp Mixed Herbs, Salt & Pepper to taste.

Add in cooled onion, mix together with washed hands and roll into teaspoon sized balls, place on flat tray in fridge until needed.

Method

In to a pan, add 1/2 onion diced, slowly cooked in 2TBS oil until soft add in 2Tbsp of tomato paste & gently fry for 1min. Add a cup of red wine, reduce for approx 5mins on a medium heat.

Add in a cup of tomato puree, and a can of chopped tomatoes. 1tsp salt, 1tsp pepper and 1 cup of boiling water. Slowly reduce on a medium heat until it thickens, approx 15mins.

If you are using dried pasta, now is the time to get it cooking. If fresh, cook at the end.

Fry meatballs in oil on a medium to high heat in batches of 20 until nicely brown on the outside & just cooked in the middle.

Set aside when cooked until all done.

Put Meatballs together in pan & add sauce, simmering until piping hot. Cook Fresh Pasta. Add Pasta & Meatballs together in a bowl & enjoy!

Feed the masses with this family classic using Meatballs made from scratch!

Prep time: 10-15 min

Cook time: 40-50 Min

Serves: 4-6

Ingredients

1 onion
2 cloves garlic, crushed.
1kg Beef mince
2 eggs
3/4 cup breadcrumbs
1/4 cup chopped parsley
2Tbsp Tomato Paste
1 Cup Red Wine
1 Cup Tomato Puree
1 Can Chopped Tomatoes
500g Pasta
Mixed herbs
Salt & pepper



For an extra hit of flavour, pop in 2 tablespoons of garlic aioli to the warm pasta before serving!