



# Spaghetti & Meatballs

Easy & Delicious, Spaghetti & Meatballs! A real crowd favourite this one.

Prep time: 10 min  
Cook time: 35 Min  
Serves: 4

## Ingredients

400g Green Meadows Angus Beef meatballs  
1x pack Pasta Vera Spaghetti  
1x Onion  
1x Garlic  
1x can Ceres Organic chopped Tomatoes  
1x Pasta Vera Rustic Napolitana Sauce  
OR  
1x Ceres Organic Tomato & Basil Pasta Sauce  
Handful of Basil (optional)  
Grana Padano / Parmesan  
1x Waiheke Herbs Italian Herb Salt (optional)

## Method

Chop Onion in to small pieces & pop in to a medium pan with a good bit of oil, nice & soft.

Chop Garlic & add to pan for another 2 mins. Add Canned Tomatoes & Napolitana/Pasta Sauce to the pan. Sprinkle Italian Herb Salt..

Add the meatballs to the sauce & simmer for 30 mins or until cooked.

Add salt to a boiling pot then add spaghetti and cook as per the packet.

Plate up the Spaghetti & meatballs with a sprinkle of Grana Padano & shredded Basil.

Enjoy!



**Suggestion: Don't rush the meatballs cooking in the sauce, If you have time, cook for another 15-20 minutes for extra flavour!**

**Suggestion: Use leftover meatballs for the ultimate meatball sub. YUM!**