The Ultimate Spaghetti & Meatballs

*serves 5*

*Ingredients-*

500g San Remo Spaghetti

*for meatballs*

500g beef mince

2 Italian pork sausages, casings removed

1 egg

1 cup white bread, crusts removed, torn into small pieces

¼ cup milk

¼ cup chopped parsley

¼ cup grated parmesan

1 tsp ground fennel seeds

1 tsp dried oregano

1 tsp sea salt

½ tsp black pepper

olive oil spray

*for sauce*

4 tbsp olive oil

1 onion, finely diced

4 garlic cloves, finely chopped

700ml tomato passata

400g tinned crushed tomato

400ml chicken stock (fill the empty tomato tin)

2 tsp sea salt

1 tsp cracked black pepper

1 bay leaf

parmesan rind

chopped parsley to garnish

*Method-*

1. Preheat oven to 220C. Heat a large dutch oven over medium heat, add olive oil and onion and sauté until softened. Add garlic and sauté for one minute.
2. Add passata, tinned tomato, stock, seasonings and bay, bring to the boil, lower the heat and allow to simmer while preparing the meatballs.
3. Place the bread and milk into a small bowl and allow to soak for five minutes.
4. Place remaining ingredients into a large bowl, add the bread mixture and mix well until combined.
5. Roll mixture into walnut sized balls and place onto two baking paper lined oven trays.
6. Spray the meatballs with olive oil and bake for ten minutes.
7. Reduce the oven to 160C. Transfer the meatballs into the sauce and pop in the parmesan rind.
8. Cover the pot and place the oven to braise for 60 minutes, giving the pot a stir after 30 minutes. Remove the bay leaf and parmesan rind.
9. In a pot of boiling salted water, add pasta and cook as per packet instructions, retaining a little of the pasta cooking water.
10. Return the pasta to the cooking pot, add the meatballs and sauce and stir well to combine, adding a little pasta cooking water to loosen the sauce if required.
11. Serve garnished with chopped parsley.

*Difficulty*-

1- Easy

*Preparation Time-*

*15* minutes

*Cooking Time-*

*90* minutes