

Spaghetti and Meatballs



Preparation time: 80 min

Difficulty: Easy

Meat

- Ground Beef: 1 pound
- Ground pork: 1/2 pound
- Large Egg: 1

For this recipe we used:

Finely Chopped Tomatoes

Condiment

- Salt and Pepper: to taste

Breading

- Bread Crumbs: 1-2 tbsp

Vegetables

- Chopped Parsley: 2-3 tbsp
- Garlic: 2 cloves



Preparation

Spaghetti and Meatballs is the traditional Italian meal that will always be satisfying! Try this recipe at home for your next pasta night!

Instructions:

1. In a large pot of boiling salted water, cook spaghetti according to package instructions. Drain.
2. In a large bowl, combine beef, pork, and eggs.
3. Mix until just combined then form into balls.
4. In a large pot over medium heat, heat oil. Add meatballs and cook, turning occasionally, until browned on all sides, about 10 minutes. Transfer meatballs to a plate.
5. Add Pomi Finely Chopped Tomatoes, salt, pepper, and garlic, and cook for 5 minutes. Season with salt and pepper and bring to a simmer. Return meatballs to pot and cover. Simmer until sauce has thickened, 8 to 10 minutes.
6. Serve pasta with a healthy scoop of meatballs and sauce. Top with Parmesan, and fresh parsley before serving.