



Spaghetti Meatballs

30 MINS | SERVES: 4

INGREDIENTS

- 400g Peppercorn Extra Lean Beef Meatballs
- 1 tablespoon olive oil
- 600g good-quality tomato pasta sauce
- 400g spaghetti
- 2 tablespoons shredded basil
- 1/2 cup (40g) finely grated parmesan

PREPARATION

1. Heat the oil in a frypan over medium heat and cook the meatballs, turning, for 3-4 minutes until browned all over.
2. Add the pasta sauce to the frypan, then season. Reduce the heat to low and simmer, stirring occasionally, for 5-6 minutes until slightly reduced.
3. Meanwhile, cook the pasta in a saucepan of boiling, salted water according to the packet instructions. Drain.
4. Toss the pasta with the sauce and season to taste. Serve the spaghetti and meatballs topped with basil and parmesan.