



Meatball Arrabiatta

40 MINUTES | SERVES: 4

INGREDIENTS

- 400g Peppercorn Extra Lean Meatballs
- 3 garlic cloves, crushed
- 1 medium onion, chopped
- 2 long fresh chillies, finely chopped
- 2 400g cans diced Italian tomatoes
- ½ cup red wine
- 1 tbsp brown sugar
- 1 tbsp tomato paste
- ½ cup fresh basil leaves, roughly chopped
- 400g penne pasta
- ¼ cup fresh parsley leaves, chopped

PREPARATION

1. Heat 2 teaspoons of olive oil in a large non-stick frying pan over medium heat.
2. Cook meatballs for 2 minutes until lightly browned on all sides. Set aside.
3. Heat 2 teaspoons of olive oil in same pan, cook garlic and onion until softened.
4. Stir in chilli, tomatoes, wine, sugar, tomato paste and basil. Bring to the boil over high heat, reduce heat, cover and simmer, stirring occasionally, for 15 minutes.
5. Add meatballs to the sauce, simmer, covered for 5 minutes or until meatballs are cooked through.
6. Meanwhile, cook penne in a large saucepan of salted water until al dente.
7. Drain and stir through sauce.
8. Divide pasta amongst serving bowls, sprinkle with parsley. Serve with crusty bread if desired.