



Susie B's Meatball Chipolatas

INGREDIENTS

- 500g Peppercorn Extra Lean Chipolatas
- 1 onion, finely diced
- 2 cloves of garlic, finely chopped or crushed
- 500ml Passata tomato sugo
- ½ tsp ground cumin
- ¼ tsp ground coriander
- Small pinch of cinnamon
- 1 tbsp balsamic vinegar
- Salt and pepper to taste

PREPARATION

1. Squeeze the sausage meat out of the skins and roll into small balls. One chipolata should make approximately 3 mini meatballs.
2. Fry the meatballs in a pan on medium heat in 1 tbsp of olive oil.
3. When meatballs are golden brown, add in onions and fry until softened. Add in garlic and fry for another minute. Add in spices, chilli, balsamic vinegar, salt and pepper.
4. Add a bit more oil to the pan and add in passata sauce.
5. Simmer on low for 10 minutes. If simmering longer, add some water to ensure the sauce doesn't thicken too much.
6. Serve over cooked spaghetti and sprinkle with Parmesan cheese.