



Saucy Meatballs with Pasta
RECIPE

Saucy Meatballs with Pasta



Cooking time

30 mins

Preparation time

5 mins

Serves

6

Deliciously saucy meatballs served with oodles of pasta. This quick and easy recipe is ready in just 35 minutes.

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Ingredients

- 500g mince
- 1 egg, beaten
- 45 ml oats
- 5 ml salt and pepper
- 1 pouch Royco® Bolognaise Wet Cook-In Sauce 415 g
- 500 g spaghetti
- 45 ml parmesan, grated
- 20 ml parsley, chopped

Products used



Bolognaise Wet Cook-In Sauce

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Vegetarian

Instead of making meatballs using this recipe, use your favourite plant-based sausage and cut into 3 cm slices.

Family Friendly

Slurpy spaghetti and meatballs for dinner! Get your kids to help you shape the meatballs.

Method

1. Mix the mince, egg and oats together, season well.
2. Roll mixture into golf ball and arrange in a greased ovenproof dish.
3. Pour the contents of the pouch of Royco® Bolognaise Wet Cook-In Sauce over the meatballs and bake for 30 minutes.
4. Cook spaghetti according to packet instructions.
5. Serve the spaghetti and meatballs topped with grated parmesan and chopped parsley.
6. Season with salt and pepper.
7. • Use sausage meat to make the meatballs, omit the salt and pepper.

Recipe Tags

[Wet Cook In Sauce](#), [Beef](#), [Meat and Veg](#)

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