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.

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

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

Related Recipes

Sausage And Potato Casserole

Cooking time

25 mins

Preparation time

15 mins



Spaghetti Bolognaise

Cooking time

30 mins

Preparation time

15 mins

Bolognaise Ragu

Cooking time

45 mins

Preparation time

15 mins

Almond, Lemon and Black Pepper Crusted Fish

Cooking time

20 mins

Preparation time

15 mins

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