

# Spaghetti & Meatballs

## Ingredients



- 2 tbsp oil
- 250g minced beef
- 4 sausages (skins removed)
  - 1 onion, finely diced
  - 1 garlic clove, crushed
  - 2 carrots, grated
  - 1 courgette, grated
  - 1 tin of tomatoes
- 75ml hot chicken stock
- 1 tbsp tomato purée
- 1/2 tsp dried thyme
- 1 tsp dried oregano
  - 1 tsp salt
  - 1 tsp black pepper
- 2 tbsp fresh chopped parsley
  - A few torn basil leaves
- 100g Grana Padano, grated
- 300g spaghetti

## Method

1. Mix the sausages and mince in a bowl to combine. Add in 1/2 the oregano and all of the parsley.
2. Shape into balls. You can make these as big or as small as you want.
3. Heat 1 tbsp oil in a pan and add the onion, fry for about 4 minutes, now add the garlic and fry for another 2-3 minutes until coloured.
4. Add the grated carrot and courgette, tinned tomatoes, stock, tomato purée, thyme, salt, pepper and remaining oregano.
5. Bring to the boil then let it simmer for about 20 minutes. You can blend using a hand blender if you want a smoother sauce or if you have fussy eaters.
6. Meanwhile add another tbsp of oil to a frying pan and cook the meatballs on all sides until browned.
7. Drain the meatballs and add them to the sauce and cook for a further 10 minutes.
8. Cook the spaghetti in boiling salted water as per the packet instructions.
9. Drain and add 1 ladle of the cooking water to the sauce.
10. Toss the spaghetti into the sauce and meatballs.
11. Serve with a few basil leaves and grated Parmesan on top.