

Difficulty:

Easy



Time:

45-60 minutes



Spaghetti and meatballs



Allergens: gluten, celery

What is it?

A classic Italian favourite, and a great one to get your hands messy making the meatballs yourself!

THIS RECIPE
COSTS MAX.

£3.49

PER PERSON
(BASED ON ALDI
INGREDIENTS)

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Beef mince	200g	300g	400g
Onion	1/2	3/4	1
Garlic cloves	1	1	1
Chopped tomatoes	150g	200g	250g
Spaghetti	150g	220g	300g
Mixed herbs	1/2 tsp	1 tsp	1 tsp
Beef stock	1 tsp	1 tsp	1 tsp
Breadcrumbs	1 tbsp	2 tbsp	3 tbsp
Cheese	75g	100g	130g

Kit list:

- Sauce pan
- Oven dish x2

Make it your own!

You could use any mince for this recipe - turkey mince is an affordable and tasty alternative you might like to try!

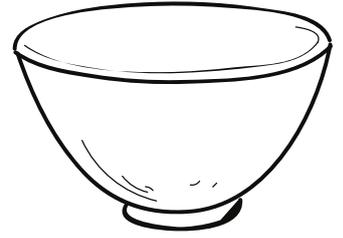
Celebrate Family
Food

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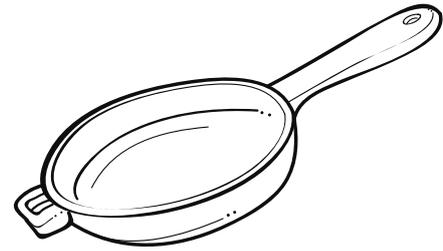


What to do:

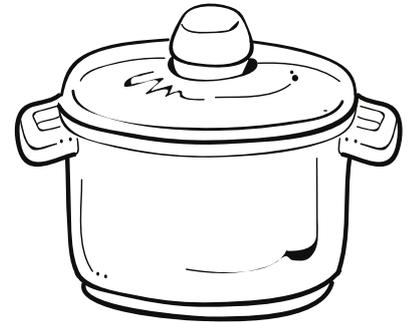
Step 1: In a large bowl, mix the beef mince, breadcrumbs and half of the herbs together. Finely chop 1/2 of the garlic cloves and dice the onion. Work the mixture together with your hands (if you are cooking with children, this is a great chance for them to get involved!) - make sure you wash your hands first! Use your hands to shape the mix into 5 round balls per person.



Step 2: Heat a little oil in a frying pan and leave on a medium heat. Add the meatballs and fry, keeping them moving frequently to avoid burning on any sides. They should take around 8 minutes to cook through, and turn golden brown. Add the chopped tomatoes and the rest of the garlic, then the rest of the herbs, and stir everything to combine into a sauce. Cook for 8-10 minutes on a medium heat.

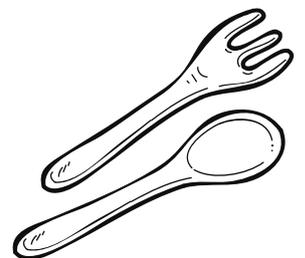


Step 3: Meanwhile, bring a large pan of water to the boil over a high heat. Add the spaghetti and cook for 10 minutes until the pasta has softened. Try a little bit to see if it is to your taste!



Step 4: Drain the spaghetti and add to the pan with the meatballs, stirring to coat the pasta in the sauce.

Serve: You may want to use bowls instead of plates for this potentially messy dish! Start with a helping of spaghetti and then add the meatballs (counting how many each person gets to avoid any family disputes!). Add a spoonful of sauce over the top. Grate your cheese and sprinkle on top to finish off this tasty dish!



What did you think of this recipe? Colour in the stars to give it a rating!

