

# Spaghetti & Meatball



## CHEF NOTES

*A quick dinner for those days you can't be bothered to spend hours cooking a single meal BUT you want it to taste like you did. Our house made Tomato Sauce and Meatballs are made with all fresh ingredients. No Preservatives, No Additives, No Coloring, and best of all No Added Sugar. All ingredients are available on our online shop or use your favorite products from your local grocer.*

PORTION: 4

PREP TIME: 15MIN

TOTAL: 40MIN

CAL: 400



1 Pack of Spaghetti Pasta



16 Cooked Italian Meatballs



1 Jar of our all-natural Tomato Sauce



6-7 Basil Leaves



A Handful of Grated Parmesan



A splash of Extra Virgin Olive Oil

# INSTRUCTIONS

## STEP 1:

Preheat oven to 200°C .  
Bake the meatballs uncovered  
from frozen for 15min

## STEP 2:

Boil the pasta per the  
package instructions.

## STEP 3:

Bring tomato sauce to a  
simmer in a sauce pan

## STEP 4:

Add the cooked meat balls  
to the sauce

## STEP 5:

Drain the pasta and  
toss with olive oil and  
divide the pasta onto four plates

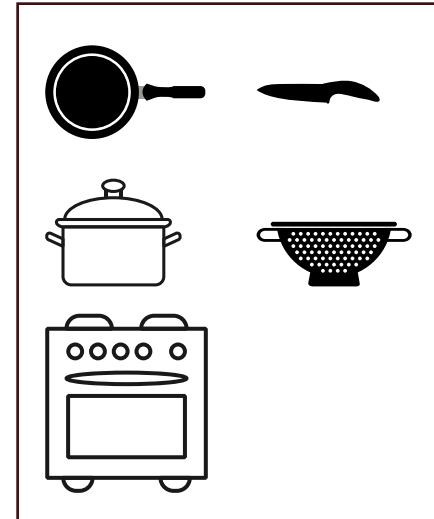
## STEP 6:

Top the pasta with 4 meat balls per  
plate and a spoon full of sauce

## STEP 7:

Top with grated parmesan  
and fresh basil

### YOU WILL NEED




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