



Cooking Made Easy

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## Tuscan Meatballs with Spaghetti, Fresh Basil and Tomato Sauce

We're not too proud nor too grown up to admit that this recipe may have been inspired by a certain canine cartoon. Unfortunately Lady and the Tramp didn't provide recipe details, so instead we took our inspiration from Tuscany to create a rustic, hearty dish that can be whipped up in no time at all. See our Fresh Tip\* below to use couscous for a great, crunchy finish.



Dried Porcini Mushrooms



Crackers



Garlic Clove



Echalion Shallot



Basil



Beef Mince



Dried Oregano



Pecorino Cheese



Organic Chopped Tomatoes



Couscous



Spaghetti

## Ingredients

	2P	4P
Dried Porcini Mushrooms, diced	1 tbsp	2 tbsp
Crackers <b>1</b>	2	4
Garlic Clove, diced	1	2
Echalion Shallot, diced	1	2
Basil, torn	½ bunch	1 bunch
Beef Mince	250g	450g
Dried Oregano	1 tsp	2 tsp
Pecorino Cheese, grated <b>2</b>	1½ tbsp	3 tbsp
Organic Chopped Tomatoes	1 tin	2 tins
Couscous <b>1</b>	1½ tbsp	3 tbsp
Spaghetti <b>1</b>	220g	440g

**Nutrition per serving:** Calories: 794 kcal | Protein: 48 g | Carbs: 105 g | Fat: 20 g | Saturated Fat: 8 g

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

## Allergens

**1)** Gluten | **2)** Milk



**1** First soak your dry porcini mushrooms in hot (not boiling) water. Break up the crackers and soak them in half a cup of milk if you have it (or some water if not).



**2** Dice up the garlic and shallot very finely and tear up the basil leaves. The porcini mushrooms should soften up after about 5 mins. Drain them, squeeze all the water out with your hand and then dice them finely. Squeeze out the crackers too.



**3** Mix the mince, half the garlic, oregano and  $\frac{3}{4}$  of the cheese (save some for the garnish). Next add the crackers, porcini mushrooms,  $\frac{1}{4}$  tsp of salt and a good pinch of black pepper. Work the mixture with your hands for a few mins.



**4** Put a non-stick pan on medium-low heat and add 2 tsp of olive oil. Gently fry the shallot and remaining garlic for 5 mins before adding in the chopped tomatoes, a pinch of salt, pepper and sugar (if you have it). Bubble away until the sauce has gone nice and thick.

**5** Roll the meat into compact balls just slightly smaller than a

golf ball. Finally, roll them in the couscous.\*

**6** Bring a pot of water to the boil, add in your spaghetti with  $\frac{1}{2}$  tsp of salt. Cook for around 10 mins until 'al dente' (i.e. there is just a hint of firmness left in the middle).

**7** Heat 1 tbsp of olive oil on medium-high heat and brown off your meatballs. Cook on all sides for around 6 mins in total at which point they should be cooked through. **Tip:** Turn your meatballs gently so as not to break them.

**8** Once your meatballs are cooked stir the basil into your tomato sauce then pour this over the meatballs. Drain your pasta and divide it into bowls before topping with your meatballs, sauce and a sprinkle of pecorino.