

Bolognese Style Meatballs



A mid-week classic made even easier.

Recipe supplied by Leggo's.

Ingredients

500 g lean beef mince

1/3 cup Leggo's Pizza Sauce

1/2 small red capsicum

2 tablespoons dried breadcrumbs

2 tablespoons olive oil

500 g jar Leggo's Bolognese Pasta Sauce

400 penne

shaved parmesan cheese

Method:

1. Combine mince, Leggo's Pizza Sauce, capsicum and breadcrumbs in a large bowl and stir well.
2. Using a tablespoon to measure, form mixture into meatballs using wet hands. Refrigerate for 15

minutes.

3. Heat oil in a large non stick frypan over medium heat and cook meatballs until lightly browned.
Add Leggo's Pasta Sauce and bring to the boil. Reduce heat, cover and simmer for 8-10 minutes or until meatballs are cooked through.
4. Toss hot pasta through the meatball mixture and serve with parmesan cheese.