

Bolognese Style Meatballs



A mid-week classic made even easier.

Recipe supplied by Leggo's.

Ingredients

500g Lean Beef Mince

1/3 Cup Leggo's Pizza Sauce

1/2 Small Red Capsicum, finely diced

2 tablespoons Dried Breadcrumbs

2 Tablespoons Olive Oil

500g Leggo's Bolognese Pasta Sauce

400g Penne, cooked and drained

Shaved parmesan cheese, for serving

Method:

1. Combine mince, Leggo's Pizza Sauce, capsicum and breadcrumbs in a large bowl and stir well.

Using a tablespoon to measure, form mixture into meatballs using wet hands. Refrigerate for 15 minutes.

2. 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.
3. Toss hot pasta through the meatball mixture and serve with parmesan cheese.