



SPAGHETTI & MEATBALLS



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- Ingredients for sauce:**
- 1 tablespoon olive oil
 - 1 cup chopped yellow onion
 - 3–5 cloves garlic, minced
 - 3 1/2 cups (or 28 oz. can) of crushed, chopped tomatoes
 - 1/4 cup tomato paste
 - 2 teaspoons dried oregano
 - 1/4 cup chopped fresh basil
 - Salt to taste

- Ingredients for meatballs:**
- Olive oil
 - 1 pound ground turkey
 - 1/2 cup of bread crumbs
 - 1/2 cup grated Parmesan, plus more for serving
 - 1/2 cup finely chopped onion
 - 2 cloves garlic, minced
 - 2 teaspoons dried thyme
 - 2 tablespoons minced fresh parsley
 - 1 egg, beaten
 - 1/2 teaspoon salt
 - 1/2 teaspoon black pepper
 - 1 box of your favorite spaghetti

Preparation »

Have an adult help you carefully cut out this recipe.

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SPAGHETTI AND MEATBALLS PREPARATION:

ADULT SUPERVISION REQUIRED

Fill a large stock pot 3/4 full with water and bring to a boil

Sauce:

Heat olive oil in a saucepan over medium heat. Sauté the onions until soft. Add garlic, cook for 1 minute. Add tomatoes and all other sauce ingredients except the basil. Simmer on low heat for 15 minutes.

Meatballs (while your sauce simmers):

Preheat broiler. Brush baking sheet with olive oil. Place meat and meatball ingredients in a large bowl and mix thoroughly. Form mixture into balls—about 2 1/2 inches round—and place on baking sheet. Broil for 12 minutes, or until browned and almost entirely cooked through.

Combine:

Add the meatballs to the sauce, add the chopped basil, cover, and continue to simmer for another 20 minutes, or until sauce has slightly thickened and meatballs have absorbed some of the sauce.

Pasta (while your sauce and meatballs cook):

Prepare your pasta according to the package directions. Drain pasta, return it to the pot and mix in 2 tablespoons of olive oil.

SERVE:

Fill a large dinner plate with pasta and add enough sauce and meatballs on top to serve two.

Makes approximately 6 servings



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On Combo Pack February 7th For A Limited Time