

Less than 45 minutes

Serves 4

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Ingredients:

Meatballs:

- 700g lamb or beef mince
- Salt and milled pepper
- 1-2 cloves garlic, finely grated
- ½ punnet (10g) fresh parsley
- 1 Tbsp (15ml) Worcestershire sauce
- 2 tsp (10ml) ground coriander
- 1 tsp (5ml) ground cumin
- ½ tsp (3ml) ground cloves
- 2 Tbsp (30ml) olive oil
- 2 jars (400g each) store-bought Napolitana sauce
- Salt and milled pepper
- 100g mozzarella, sliced
- 1 packet (400g) spaghetti, cooked according to packet instructions
- Fresh basil and parsley, for serving

### **SHORT ON TIME?**

Use Pick n Pay butchery's ready-to-cook meatballs.

#### Method:

1. Combine meatball ingredients and roll into about 12-15 balls.
2. Preheat oven to 180°C.
3. Heat oil in a pan and fry meatballs in three batches until golden brown.
4. Place meatballs in an ovenproof dish.
5. Pour sauce over meatballs. Season.
6. Top meatballs with cheese and grill for about 3-5 minutes.
7. Serve cheesy meatballs on a bed of spaghetti, pour over any leftover sauce and scatter with basil and parsley just before serving.