

Spaghetti with Meatballs

Total time **30 mins** 10 mins preparation time 10 mins resting time 10 mins cooking time

INGREDIENTS

4 portion(s)

300 g	minced beef
1	onion, finely chopped
110 g	parmesan, grated
1 tbsp	breadcrumbs
1	egg
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tsp	paprika
1 pinch	pepper
3 tbsp	olive oil
1 tbsp	tomato puree
400 g	tomato passata
1 tbsp	balsamic vinegar
2 pinch	sugar
0.33 bunch	basil leaves
400 g	of spaghetti

PREPARATION

Step 1

Place minced beef and onion in a bowl. Grate in 50 g of parmesan cheese. Add breadcrumbs, egg, 2 tbsp Kikkoman soy sauce, paprika and pepper to the mince and mix well. Let rest for 10 minutes, then shape into meatballs weighing approx. 30 g each from the mixture.

Step 2

Fry the meatballs in a pan with olive oil until browned. Add tomato puree, cook for a minute then pour in tomato passata and simmer for 10 minutes. Season everything with balsamic vinegar, 1 tbsp Kikkoman soy sauce and sugar.

Step 3

Cook the spaghetti in a saucepan with water and salt according to the instructions. Then drain in a sieve, distribute on plates and serve with the meatballs and sauce. Garnish with basil and parmesan cheese.