

saucy meatballs with pasta

MEATBALLS IN FRESH TOMATO SAUCE

SERVES 4-6; TOTAL TIME: 40 MINUTES

SAUTE IN $\frac{1}{4}$ CUP OLIVE OIL:

$1\frac{1}{2}$ cups yellow onion, diced

STIR IN:

2 t. garlic, minced

ADD AND SIMMER:

3 cans ($14\frac{1}{2}$ oz. each) whole plum tomatoes, crushed

$\frac{1}{2}$ cup reserved meatball pan drippings, Page 23

$\frac{1}{2}$ cup minced fresh parsley

1 T. sugar

1 t. crushed red pepper flakes
Salt to taste

ADD AND SIMMER:

12 cooked meatballs

STIR IN:

1 lb. cooked pasta

BEFORE SERVING, ADD:

$\frac{1}{4}$ cup fresh basil, cut in strips

GARNISH WITH:

Parmesan cheese, grated

Saute

onions in oil over med.-high heat in a large pan until translucent, about 4 min.

Stir in garlic. Cook just until you smell it, about 30 seconds.

Add tomatoes, pan drippings, parsley, sugar, pepper flakes, and salt. Simmer 15 minutes. Start boiling the water for pasta.

Add cooked meatballs to the sauce and simmer, uncovered, for 10 minutes to heat through. Meanwhile, cook pasta according to package directions; drain.

Stir in the cooked pasta and toss well to coat.

Before serving, add the fresh basil strips.

Garnish pasta and meatballs with grated Parmesan cheese.



▲ The pan drippings from the meatballs add extra flavor to the sauce.

▼ Add the cooked meatballs to the sauce to heat through.



▲ Stir in the pasta and toss well to coat with the sauce.

