



Tomato Penne and Meatballs



Tomato Penne and Meatballs – 4 portions

30 minutes prep time

30 minutes cooking time

Ingredients 1396 – Defrosted Eismann Free Flow Beef Mince – 600g
 5501 – Eismann Onion Cubes – 100g
 18053 – Eismann Extra Virgin Olive Oil
 9483 – Eismann Tomato and Mozzarella Penne – 1kg
 1 clove crushed Garlic
 1 tbsp freshly chopped Rosemary
 1 beaten Egg
 Salt & Ground Black Pepper

Preparation

Heat the Olive oil in a saucepan and add the onion and garlic. Cover and cook until soft and golden. Allow to cool.

Mix the defrosted minced beef with the onion, garlic and herbs in a large bowl. Add the beaten egg and season with salt and pepper to taste.

Divide the mixture into approximately 24 round balls. Place in an oven proof dish and cook on 200 oC / 400 oF / Gas Mark 6 for 20 minutes.

While the meatballs are cooking use a wok or large frying pan on medium heat to cook the penne pasta for 10 minutes, stirring regularly.

Add the meatballs to the pasta and serve.