

MEATBALLS & BASIL PASTA BAKE



Ingredients

300g Pasta Roma Pasta
A handful of fresh basil
1 tbs oil
Grated Cheese for the top

Meatballs

250g Pepper Valley Minced
Chicken
¼ cup finely grated cheese
¼ cup bread crumbs
1 tsp MA's Kitchen Garlic
Paste

Sauce

1 onion, diced
100g tomato
100g mushroom
200g Pasta Roma Pasta
Sauce
200ml water



Preparation time
10 min.



Cook time
35 min.



Serves
4 Persons

**JUNIOR
FOODIES**

by



Parental guidance required for using
the knife, stovetop and oven.

1

Boil pasta and drain. Run under water to stop the pasta from further cooking. Put aside

2

In a bowl, mix all meatball ingredients and roll into balls.

3

Heat oil in a pan, once hot, add the meatballs and cook until they are slightly brown. If you are going to serve the pasta without baking in the oven, make sure the meatballs are fully cooked. Remove the balls and put aside.

4

Add the onion, mushroom and tomato into the pan and saute for 2 minutes. Add the pasta sauce and water. Simmer for 5 minutes. Stir through fresh basil.

5

Mix pasta, meatballs and pasta sauce together. Be gentle with the meatballs as they are delicate.

6

Place in an ovenproof dish and sprinkle with cheese. Bake for 15 to 20 minutes until the cheese is nice and melted and meatballs are cooked. Serve with extra fresh basil leaves.



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