



## Spaghetti and Veggie Meatballs

Prep:	20 mins
Cook:	Approx 60m
Total:	80 minutes
Servings:	12 children

### Ingredients

- 24 vegetarian meatballs, e.g., Birdseye Green Cuisine
- 2 large onion, finely chopped
- 2 cloves of garlic, crushed
- 1 tablespoon of oil
- 3 carrots grated
- 1 cup frozen peas
- 1 teaspoon of dried mixed herbs
- 400g Spaghetti
- 1 tin chopped tomatoes
- 1 packet of tomato passatta
- 1 tablespoon of tomato puree
- 200g cheddar cheese, grated
- A handful of chopped parsley to garnish

### Method

1. Heat some oil in a pan and fry the meatballs until they are browned all over and transfer to a plate
2. Add the chopped onions to the pan and cook the onions until they are translucent
3. Add the garlic and herbs cook for a further 2 minutes
4. Add the carrots and peas and combine
5. Add the chopped tomatoes, passatta and tomato puree bring to a boil
6. Add the meatballs and reduce the heat to a simmer, cook for a minimum of 1 hour
7. 15 minutes before service, bring a large pan of water to the boil and cook the spaghetti
8. Transfer the meatballs to a serving bowl and garnish with chopped parsley