



ITALIAN MEATBALLS

A saucy taste of the Mediterranean, perfect for cold winter nights!



EASY



10 MINS



20 MINS



4

Ingredients

- 500g beef mince
- 1 egg
- 65g basil pesto, plus extra to serve
- 500g Dolmio Pasta Sauce

Instructions

1. Combine mince, egg and basil pesto.
2. Season, then form into 6cm meatballs.
3. In a non-stick frying pan over medium heat, add the meatballs and cook, turning, for 6 to 7 minutes until browned all over.
4. Reduce heat and add the pasta sauce.
5. Season and simmer for 10 to 15 minutes.