



MIGHTY MEATBALLS

By Mr Colchester and Miss Ormes



INGREDIENTS

- spaghetti/tagliatelle/pasta
- turkey mince
- red onion
- tin of chopped tomatoes
- paprika
- garlic
- mixed herbs
- stock cube
- salad (to serve)

PREP TIME

- Prep | 10 m
- Cook | 20 m
- Ready in | 30 m

PROCEDURE

- 01** Boil the pasta until cooked.
- 02** In a bowl, combine the turkey mince, garlic, paprika and mixed herbs, with a dash of oil using your hands.
- 03** Shape the mince mixture into small balls.
- 04** Heat some oil in a saucepan and fry the turkey meatballs until well browned on the outside.
- 05** Cover the meatballs with the chopped tomatoes and cook through. Crumble a stock cube over the top to add flavour.
- 06** Drain the pasta and add to a plate. Top with the meatballs and serve with a side salad.