



UCOOK

Classic Spaghetti & Beef Meatballs

with grated Italian-style hard cheese & fresh basil

Satisfy your cravings with classic spaghetti and juicy wagyu beef meatballs, smothered in a rich sauce made with red wine and tomato passata, topped with a sprinkle of grated Italian-style hard cheese and fresh basil.


Hands-on Time: 35 minutes

Overall Time: 45 minutes

Serves: 3 People

Chef: Rhea Hsu

 Fan Faves

 Laborie Estate | Laborie Merlot / Cabernet Sauvignon 2021

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Ingredients & Prep

375g	Spaghetti
450g	Free-range Wagyu Beef Mince
2	Onions <i>peeled, 1½ thinly sliced & ½ finely diced</i>
45ml	NOMU Italian Rub
1	Garlic Heads <i>peeled & grated</i>
45ml	Tomato Paste
90ml	Red Wine
300ml	Tomato Passata
90ml	Grated Italian-style Hard Cheese
8g	Fresh Basil <i>rinsed, picked & roughly sliced</i>

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey

1. PRONTO PASTA Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 8-10 minutes. Drain and toss through a drizzle of olive oil.

2. ROLLIN' THROUGH THIS RECIPE In a bowl, combine the wagyu mince, the diced onion (to taste), ½ the NOMU rub, and seasoning. Wet your hands slightly and shape the mince mixture into 15 meatballs. Set aside.

3. FRY THE MEATBALLS Place a pan over medium heat with a drizzle of oil. When hot, fry the meatballs until browned and cooked through, 4-5 minutes (shifting occasionally). You may need to do this step in batches. Remove from the pan.

4. WINE O'CLOCK Return the pan to medium-high heat with a drizzle of oil. When hot, fry the sliced onion until golden, 6-7 minutes (shifting occasionally). Add the grated garlic, the tomato paste, and the wine. Fry until almost all the wine has evaporated, 2-3 minutes (shifting constantly).

5. SENSATIONAL SAUCE When the wine has almost all evaporated, add the tomato passata, the remaining NOMU rub, and 450ml of water to the pan. Lower the heat and simmer until thickened, 12-15 minutes. In the final 2-3 minutes, add the cooked meatballs. Remove from the heat and stir through ½ the grated cheese, ½ the sliced basil, a sweetener, and seasoning.

6. MAMMA MIA, CHEF! Plate up the spaghetti and top with the saucy meatballs. Sprinkle over the remaining grated cheese and garnish with the remaining basil. Finish it off with a crack of black pepper. Enjoy!

Nutritional Information

Per 100g

Energy	847kJ
Energy	201kcal
Protein	9.3g
Carbs	21g
of which sugars	2.8g
Fibre	1.6g
Fat	8.4g
of which saturated	3.3g
Sodium	141mg

Allergens

Egg, Gluten, Dairy, Allium, Wheat, Sulphites, Alcohol

Cook
within 3
Days