



# 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.

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**Hands-on Time:** 40 minutes

**Overall Time:** 50 minutes

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**Serves:** 4 People


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**Chef:** Rhea Hsu

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 Fan Faves

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 Laborie Estate | Laborie Merlot / Cabernet Sauvignon 2021

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## Ingredients & Prep

500g	Spaghetti
600g	Free-range Wagyu Beef Mince
2	Onions <i>peeled, 1½ thinly sliced &amp; ½ finely diced</i>
60ml	NOMU Italian Rub
1	Garlic Heads <i>peeled &amp; grated</i>
60ml	Tomato Paste
125ml	Red Wine
400ml	Tomato Passata
125ml	Grated Italian-style Hard Cheese
10g	Fresh Basil <i>rinsed, picked &amp; 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 20 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 600ml 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