



Spaghetti & Meatballs

Source: William Sonoma

Serving Size: 4

Prep Time: ~ 15 min

Cooking Time: ~ 30 min



Ingredient List

Sauce

- 2 garlic cloves
- 1 tablespoon olive oil
- 1 can (28 ounces) chopped tomatoes
- 1 teaspoon salt
- 2 teaspoons oregano
- 2 tablespoons tomato paste
- 1 cup water

Meatballs

- 1 lb ground beef (or Ground Turkey)
- 1 egg
- 6 saltine crackers, crushed
- 1 teaspoon salt
- 2 teaspoons oregano
- 1 tablespoon tomato paste
- 1/4 teaspoon freshly ground pepper
- 1 lb spaghetti
- Grated Parmesan cheese for serving
- Parsley for Garnish

Instructions

Make the Sauce

- Peel off the garlic skin and chop.
- Place a large sauté pan over medium heat, Pour the olive oil into the pan and let it heat for **1 minute**.
- Add the garlic and stir with a wooden spoon until you can really smell it, about **30 seconds**. Do not let it burn!
- Add the *tomatoes*, 1 teaspoon of the *salt*, 2 teaspoons of the *oregano*, 2 tablespoons of the *tomato paste* and the 1 cup *water* to the sauté pan.
- Stir with the wooden spoon until small bubbles appear on the surface of the sauce.
- Partially cover the pan with the lid and reduce the heat to low.
- Let the sauce simmer gently, stirring occasionally, for **15 minutes** (go to next step).

Mix the meatballs

- In a large bowl, combine the ground beef(Turkey), egg, crushed *saltine crackers*, 1 teaspoon of the *salt*, the remaining 2 teaspoons of the *oregano*, the *pepper* and the 1 tablespoon *tomato paste*.
- Wash and dry your hands thoroughly.
- Mix and squeeze the mixture with your hands until it is smooth.
- Shape about 20 small meatballs, set them on a plate.

Cook the Meatballs

- Turn up the heat under the tomato sauce to medium.
- Carefully put the meatballs into the sauce and cook them gently until they are cooked through, about **10 minutes** (start the next step, cook the Spaghetti).
- When the meatballs are done, remove the sauté pan from the heat.
- Cover to keep warm and set aside.

Cook the Spaghetti

- Fill pot three-quarters full with water.
- Over high heat bring to a rolling boil, **about 5 minutes**
- When the water is boiling, add 2 teaspoons of salt and some olive oil.
- Add the spaghetti to the pot, stir and push the spaghetti down into the water with a wooden fork.
- Boil the spaghetti, stirring occasionally to keep it from clumping, until tender but not mushy, about **10 minutes**, or according to the instructions on the package.
- Drain the Spaghetti
- Add the drained spaghetti to the sauce in the sauté pan, toss until it is well coated with the sauce.

To Serve

- Using the tongs, divide the spaghetti among 4 plates.
- Add the meatballs, and then spoon some extra sauce onto each plate of spaghetti.
- Serve with grated Parmesan cheese at the table.