

# HEINZ

RECIPE

## Speedy Midweek Meatballs with Pasta

*This meatball dish is quick to prepare and tastes great, sure to be a family favourite!*



**Serves:**

4



**Preparation Time:**

10 minutes



**Cooking Time:**

15 – 20 minutes



**Serve with green salad  
or garlic bread**

### Ingredients:

- 1 x 400g can of **Heinz Cream of Tomato Soup**
- 1 pack of 12 ready-made pork meatballs
- 300g spaghetti
- 2 crushed cloves garlic
- 1 diced onion
- 200g quartered mushrooms
- 2 diced red peppers
- 2 good dashes of Lea & Perrins Worcestershire Sauce
- 1 tsp dried mixed herbs

### Method:

In a large non-stick frying pan brown 1 pack of 12 ready-made pork meatballs (no need for oil) to seal in the flavour.

Add 2 crushed cloves garlic, 1 diced onion, 200g quartered mushrooms, 2 diced red peppers and cook until softened.

Add 1 x 400g can of **Heinz Cream of Tomato Soup**, 2 good dashes of Lea & Perrins Worcestershire Sauce and 1 tsp dried mixed herbs, simmer for 5 minutes, and season well.

Meanwhile cook 300g spaghetti according to pack instructions.

Toss the meatballs and sauce through the cooked spaghetti and serve with a green salad or garlic bread.

*Tip: Works well with beef meatballs instead of pork.*