



**Recipe name:**

Spaghetti with yellow piquanté pepper meatballs

**Recipe description:**

Let's put a creative twist on the much-loved Italian classic spaghetti with meatballs. Combining both pork and beef mince cooked in a rich flavoursome slow-cooked tomato ragú, the flecks of Yellow Piquanté Peppers are a sweet-tasting surprise..

**Created by**

@fortheflavour

**Prep Time**

10 minutes

**Cook Time**

45 minutes

**Serves:**

2-4

**Made with:**

PEPPADEW® Yellow Piquanté Peppers

**Course:**

Dinner

**Occasion:**

Family Recipes / Dinner Party

**Ingredients:**

- 150g breadcrumbs

- 1 jar PEPPADEW® Yellow Piquanté Peppers
- Splash PEPPADEW® Yellow Piquanté Peppers brine juice
- Light olive oil
- 1 onion
- 3 garlic cloves
- 1 bay leaf
- 75ml white wine
- 1 tbsp balsamic vinegar
- 1 tsp brown sugar
- 1 tin chopped tomatoes
- 200g tomato passata
- 150g beef mince
- 150g pork mince
- 1 tsp dried oregano
- 35g Italian-style hard cheese (extra for grating)
- 1 packet spaghetti
- Salt and pepper
- Basil leaves (to garnish)

### **Method:**

1. Drain the Yellow Piquanté Peppers, keeping back the juice brine. Mix approx 1 – 2 tbsp of the brine into the breadcrumbs. Finely chop the peppers and set aside.
2. Mix the soaked breadcrumbs with the beef, pork, half the chopped garlic and chopped Yellow Piquanté Peppers. Season well with salt, pepper, dried oregano and mix thoroughly. Divide into 16 equal-sized balls.
3. Peel and finely slice the onion. Heat 1 tablespoon of oil in a saucepan. Fry the onions for 5 minutes, until they start to soften. Add the remaining garlic to the onions and cook for another 2 minutes. Add the meatballs to the pan to brown, turn after 5 minutes and continue to brown on the other side. Tip in the passata and chopped tomatoes, gently simmer for 15 minutes. Add the bay leaf, white wine, balsamic vinegar and brown sugar to the pan, allow it to bubble and reduce by half. Add a dash of water if it starts to dry out. Turn each meatball carefully and continue to simmer for another 15 minutes.
4. Season with salt and pepper. Add the pasta in the pan of boiling water and cook for 8 minutes, until tender.
5. Drain well and serve in shallow bowls. Ladle the tomato sauce onto the pasta, followed by meatballs and more tomato sauce.

### **Serving Suggestions:**

Serve warm with a dusting of parmesan, a drizzle of olive oil and garnish with basil leaves.