



Spaghetti and Meatball Nests

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Ingredients

Spaghetti:

- 8 ounces' dry spaghetti
- 1 large egg, beaten
- 1/2 cup finely grated Parmesan cheese
- 1 tablespoon olive oil
- 1 3/4 cups tomato sauce
- Parmesan cheese, for finishing

Please remember to cook with a grown up and have fun!

1. Bring a large pot of **salted water** to a boil.
2. Add the pasta and cook uncovered until al dente, about **7 minutes**. Drain and cool and add one tablespoon **olive oil** to keep the spaghetti from sticking together.
3. Once cool, add the spaghetti to a large bowl and toss with **egg** and **cheese** until combined. Make the nest with a cereal spoon and a fork. Put the fork into the spaghetti and twirl an amount into the spoon and place into casserole dish.
4. Let rest in the refrigerator as you prepare the meatballs. (Recipe below for meatballs – you can also follow instructions for premade frozen meatballs)
5. Place a **precooked meatball** in each nest.
6. Top each nest with **tomato pasta sauce**.
7. Grate cheese over the top. **Heat in the 350' oven for 10 to 15 minutes** to reheat.
8. To serve, add each nest to a plate and garnish with freshly grated Parmesan cheese.



Meatballs:

. (Recipe below for homemade meatballs – you can also follow instructions for premade frozen meatballs)

- 1/2-pound ground beef
- ½ onion, minced
- 2 cloves garlic, minced
- 1/4 cup plain breadcrumbs
- 2 tablespoons finely grated Parmesan cheese
- 1 large egg, beaten
- 1 tablespoon flat leaf parsley, finely chopped
- Kosher salt and freshly ground black pepper
- 2 tablespoons olive oil

1. Mix all ingredients in a bowl and form 1 inch meat balls.
2. In a 12-inch high-sided skillet over medium heat, add 2 tablespoons olive oil. Add meatballs and brown on all sides. Remove meatballs from pan.