

# SPAGHETTI ALL'AMATRICIANA





## SPAGHETTI WITH PORK AND PINE NUT MEATBALLS ALL'AMATRICIANA

Preparation time: 20 minutes

Cooking time: 20 minutes

Serves: 4

150g rindless bacon  
750g pork mince  
½ cup roasted red capsicums, finely  
chopped  
1 cup breadcrumbs  
2 eggs  
½ cup finely grated Parmesan  
100g pine nuts, toasted and chopped  
2 tsp dried Italian herbs  
8 cloves garlic, minced

sea salt flakes and ground black  
pepper  
½ cup extra virgin olive oil  
2 brown onions, very finely diced  
600ml best-quality tomato passata  
½ tsp chilli flakes  
400g spaghetti  
grated Parmesan, oregano, and lemon  
wedges, to serve

**1 Place** the bacon in a food processor and pulse until a fine crumb forms, then combine with the mince, capsicums, breadcrumbs, eggs, grated Parmesan, pine nuts, Italian herbs and half the garlic in a large bowl. Season with salt and pepper, then mix well.

**2 Form** into walnut-sized pieces, then set aside. Heat half the olive oil in a saucepan, then fry the onions and remaining garlic for 5 minutes, until softened. Add the passata and chilli, then simmer briefly. Meanwhile, fry the meatballs in the remaining olive oil until browned, then pour the sauce over the top and simmer gently.

**3 Cook** the spaghetti according to manufacturer's instructions, until al dente, then drain well and toss through the sauce. Top with Parmesan, oregano and lemon wedges.

