

30 Minute Spaghetti and Meatballs

INGREDIENTS

- 1 package Mama Mancini's Jumbo Beef Meatballs



- 1 lb spaghetti
- 1 tbsp olive oil
- 3-4 cloves garlic, minced
- 1 cup cherry tomatoes, halved
- Salt & pepper
- Fresh basil or parsley
- Parmesan, for serving

DIRECTIONS

1. Start by bringing a large pot of salted water to a boil.
2. While the water heats, start the sauce:
3. Heat olive oil in a large sauté pan over medium.
4. Add garlic and cook 30-60 seconds until fragrant.
5. Add cherry tomatoes and sauté 3-4 minutes until they soften and burst.
6. Add Mama Mancini's meatballs + sauce directly into the pan (following stovetop heating instructions). Let everything warm together while the pasta cooks.
7. Cook spaghetti according to package directions. Reserve ½ cup pasta water.
8. Combine: Add cooked spaghetti to the meatballs and sauce, tossing gently. Add a splash of pasta water if you want it silkier.
9. Top with basil and parmesan. Serve warm!