

Sausage Meatball Pasta



Ingredients

6-8 pork sausages (herby ones will work better)

1 red onion finely chopped

2 garlic cloves finely chopped

1 teaspoon thyme (get from school)

500g Passata or tinned tomatoes

1 tablespoon Balsamic vinegar (get from school)

1 teaspoon sugar (get from school)

200g dried pasta shapes (you can cook fresh when you get home if you prefer)

Container to transport meal home

Method

1. Peel and finely slice the onion. Peel and crush the garlic cloves.
2. Slice the sausages down the middle and remove the skin. Shape each sausage into 3 meatballs.
3. Fry the meatballs in a little oil and cook until golden brown. Then remove from the pan.
4. Add the onion and garlic and cook until soft then add the passata, thyme, vinegar and sugar.
5. Cook for 5 minutes then add the meatballs back in and cook for a further 5-10 minutes until the meatballs are cooked through and the sauce has reduced slightly. (If the sauce seems too thick to begin with, add a splash of water).
6. Meanwhile cook the pasta, as per packet instructions. Drain and then mix with the meatballs and tomato sauce.