

# Home-made Pork Meatballs

- 🍅 450g Spaghetti
- 🍅 1 Tablespoon Olive Oil
- 🍅 2 Tablespoons Chopped Oregano
- 🍅 Fresh Tomato Sauce

## Meatballs

- 🍅 55g Cheddar Cheese
- 🍅 2 Garlic Cloves
- 🍅 450g Pork Mince
- 🍅 150g Fresh White Breadcrumbs
- 🍅 1 Tablespoon Chopped Parsley
- 🍅 1 Tablespoon Chopped Sage
- 🍅 1 Egg



## Method

Preheat the oven to 180/Gas mark 4.

For the meatballs, grate the cheddar cheese and peel and crush the garlic.

Mix the pork mince, cheese, garlic, breadcrumbs and egg together with sufficient water to bind. Divide into about 16 balls and place in a well-greased ovenproof dish. Bake in the preheated oven for approximately 35 minutes, shake and turn the meatballs occasionally. Cook until golden brown.

Meanwhile cook the spaghetti in boiling water until al dente. Drain and sprinkle olive oil to stop it sticking together. Warm the tomato sauce through.

Combine the meatballs, spaghetti and tomato sauce.

