

# Simple Pasta with Meatballs



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Recipe by: Laura Vitale

Serves 8

**Prep Time: 20 minutes**

**Cook Time: 4 hours 0 minutes**

## Ingredients

### For the Meatballs:

- \_\_\_ 1 lb of Ground Beef, I prefer an 85/15 ratio
- \_\_\_ 1/3 cup of Plain Breadcrumbs
- \_\_\_ 1/2 cup of Milk
- \_\_\_ 1 Egg
- \_\_\_ 2 Cloves of Garlic, minced
- \_\_\_ 1/4 cups of Fresh Parsley, finely minced
- \_\_\_ 1/2 cup of Grated Parmigiano
- \_\_\_ Salt, to taste
- \_\_\_

### For the sauce and remaining ingredients:

- \_\_\_ 1-1/2 lb of Country Ribs or Pork Chop Bones with all the meat and fat around them
- \_\_\_ 1 Large Yellow Onion, diced or sliced
- \_\_\_ 1/4 cup light olive oil
- \_\_\_ 3 Tbsp of Extra Virgin Olive Oil
- \_\_\_ 1 cup of Dry Red Wine
- \_\_\_ 2 28 oz cans of Tomato Puree, plus fill each one with water half way up and add it in
- \_\_\_ Plenty of Salt to taste
- \_\_\_ Large Handful, about 1/2 cup of Fresh Basil Leaves

1) Start by making the meatballs. In a small bowl, add the breadcrumbs and drizzle over the milk, set aside for a few minutes.

2) To a large bowl, add the beef, soaked breadcrumbs, egg, garlic, parsley, parm and salt, mix to combine well then form medium sized meatballs (I like to get about 20 meatballs out of this mixture) and set aside.

3) In a large heavy duty Dutch oven, add the light olive oil, preheat over medium-high heat, once it starts shimmering, add the meatballs, sear all over as best you can, this will take a few minutes total, then remove them to a plate.

4) Season the ribs (or bones) with salt, and sear them as well in the same pot, then take out of the pan, discard the oil, add the extra virgin olive oil along with the onion and saute until tender, about 3-5 minutes, add all the seared ribs back in, add the wine, reduce for 2 minutes, then add the puree (along with filling each can about 2/3 of the way up with water and adding it in too), a good pinch of salt and nestle the seared meatballs right along with the basil.

5) Bring to a boil, then turn the heat down to low, partially cover and simmer for about 4 hours or until the meat falls apart. Adjust the seasoning to taste and serve with a medium tube pasta such as paccheri or rigatoni.

