

MEATBALLS IN TOMATO SAUCE

WHAT YOU'LL NEED:

- 2 tbsp olive oil
- 2 onions, finely chopped
- 1 clove garlic, crushed
- 500g pork mince
- 500g veal mince
- 1/2 cup fresh breadcrumbs
- 1 egg
- 1 tsp chopped oregano
- 1 tsp chopped thyme
- 400g can cherry tomatoes
- 1 tbsp brown sugar
- 1 tbsp tomato paste
- 1/2 cup chicken stock
- 700g passata
- Spaghetti, to serve

METHOD:

1. Select the Browning mode on your SecretChef™ Electronic Sear & Slow Cooker. Heat half of the oil on 180°C. When pre-heated and READY appears in the LCD screen, PRESS START. Add onion and garlic; cook, stirring until soft. Remove from pan.
2. Transfer half of the onion mixture to a large bowl. Add mince, breadcrumbs, egg and herbs. Season with salt and pepper and mix to combine. Divide into 12 equal portions and roll into balls.
3. Using the Browning mode, heat remaining oil on SEAR. Cook the meatballs in batches until browned. Return remaining onion to the pan with tomatoes, sugar, tomato paste, stock and passata.
4. Place the lid on. Using the Slow Cooker mode, cook on LOW for 6 hours or HIGH for 3 hours. Serve on spaghetti.

HP8555 SECRETCHEF™ ELECTRONIC SEAR & SLOW COOKER 5.5L

The clever, unique, all-in-one frypan and Slow Cooker. Sear and slow cook in the one pan without using the stovetop or simply use it just as a frypan.

- 2 cooking appliances in 1
- No need for stovetop to sear meats
- Electronic controls with countdown timer
- 5 frypan & 3 slow cook heat settings
- Auto keep warm

