

Ingredients

- 2 slices white bread, crusts removed, torn
- 1/2 cup milk
- 1 medium brown onion, grated
- 500g beef mince
- 1 egg, lightly beaten
- 1/3 cup finely chopped fresh basil leaves
- 1/3 cup finely grated parmesan cheese
- 1/3 cup chopped fresh parsley leaves
- 2 tbsp olive oil
- 500g jar tomato pasta sauce (see note)
- Cooked pasta, to serve



Directions

Step 1

- Place bread (*2 slices white bread, crusts removed, torn*) in a large bowl.
- Add 1/2 cup milk
- Stand for 5 minutes
- Add 1 medium brown onion, 500g beef mince, 1 egg, lightly beaten, 1/3 cup finely chopped fresh basil leaves, 1/3 cup finely grated parmesan cheese, and half the 1/3 cup chopped fresh parsley leaves.
- Season with salt and pepper
- Mix to combine
- Roll level tablespoons of mixture into balls
- Place on a plate



Step 2



- Heat 2 tbsp olive oil in a large frying pan over medium-high heat.
- Cook meatballs, turning, for 5 to 7 minutes or until browned and cooked through.
- Add 500g jar tomato pasta sauce.
- Bring to the boil
- Reduce heat to medium.
- Simmer for 2 to 3 minutes or until heated through
- Sprinkle with remaining parsley
- Serve with cooked pasta, to serve.

