

# Spaghetti with Lamb Kofta Meatballs (Fusion)

Serves 3

🕒 35 minutes



## Method

1. Heat olive oil in a shallow casserole pan or a heavy pan (with lid) on medium heat.
2. Add in lamb kofta meatballs and cook them until golden brown on all sides (approx. 2 mins on each side, approx. 15 mins in total)
3. Alternatively, you can bake the meatballs for 15-18 mins at 170C Fan Oven.
4. While waiting for the meatballs to cook, cook 250g of spaghetti following the pack instructions. Drain the spaghetti and keep some of the pasta water aside.
5. Once meatballs are done, take them out and put aside.
6. In the same frying pan, add in chopped onion. Cook until soft and translucent. Then, add garlic and cook further for another 1-2 minutes.
7. Next, add a tin of chopped tomatoes, Italian seasoning, tomato Puree, garam masala and parsley flakes. Mix together and then add in water/pasta water. Bring to the boil.
8. Transfer the cooked meatballs back into the pan. Reduce heat to a gentle simmer and cover with a lid.
9. Cook for 15-20 mins stirring occasionally, until you have a rich, slightly thicker sauce. Add in salt and black pepper to season as required.
10. When the meatball sauce is nearly finished, transfer the cooked spaghetti and stir into the sauce.
11. Cook for another 5 minutes before serving.



## Ingredients

- 12 pcs Shazans/ Shazans Select lamb kofta meatballs
- 1 can Italian tomato chopped
- 1 clove garlic, sliced
- 1 medium (150g) onion, chopped
- 1 tsp Italian seasoning, dried
- 1 tbsp tomato puree
- 1 tsp salt (or salt to taste)
- 1/4 tsp black pepper, ground
- 1 tsp parsley flakes, dried
- 3 tsp garam masala powder
- 1 cup water /pasta water
- 1/4 tsp parsley and coriander leaves, chopped for garnish
- 1/2 pack (250g) spaghetti pasta, cooked al dante
- 2 tbsp olive oil

 [Full recipe video on Youtube](#)