Meatballs & Tagliatelle (The Complete Slow Cooker, by Sara Lewis)

1 tbs olive oil

2 x 11 ½ oz packages of 12 beef meatballs

1 onion, chopped

13 oz jar roasted vegetable and tomato pasta sauce

¾ cup red wine

12 oz tagliatelle

Small bunch of basil

Chunk of Parmesan cheese, grated

Preheat the slow cooker if necessary. Heat the oil in a large skillet, add the meatballs and fry in batches if necessary, until browned but not cooked through. Scoop out the pan with a slotted spoon and transfer to the slow cooker pot.

Add the onion to the skillet and fry, stirring, for 5 minutes or until softened. Drain off most of the fat, then pour in the pasta sauce and red wine. Bring the mixture to a boil, stirring, then pour over the meatballs.

Cover with the lid and cook on low for 6 – 7 hours. Just before serving put the pasta in a large saucepan of boiling water and cook for 9 – 10 minutes, until just tender. Drain in a colander.

Tear the basil leaves over the meatballs in the slow cooker, add the drained pasta and toss together. Spoon into shallow bowls and serve sprinkled with some grated Parmesan.

Ivette’s notes:

1. Added 1 tsp fresh minced garlic, stir just for 30 seconds before adding onion.
2. IKEA beef/pork meatballs were used in this recipe (35 oz bag; increase quantities by ½). Do not fry as these are fully cooked already.
3. For pasta sauce, I used Prego Farmer’s Market Marinara Sauce.
4. Red wine used was purchased at supermarket (Spanish) version.
5. Cooking time is 4 hours in HIGH setting.
6. Pasta used: Colavita Fettuccini Nests. Cook pasta following package directions (5 mins).
7. RINSE COOKED PASTA WITH COLD WATER. It becomes a sticky mess if you put warm pasta in hot sauce.
8. I kept pasta separate from meatballs sauce and coated with a bit of olive oil and cold water.
9. Use real Parmesan cheese (NOT KRAFT).