

Asian spaghetti meatballs: Beef meatballs with garlic, soy, and basil in tomato sauce

Total time **35 mins** **20 mins** preparation time **15 mins** cooking time

INGREDIENTS

4 portion(s)

Minced meat:

- 400 g** minced beef
- 2** garlic cloves
- 1 tbsp** Kikkoman Naturally Brewed Soy Sauce
- 1 tbsp** Kikkoman Toasted Sesame Oil
- 1 tbsp** sesame seeds
- 1** shallot

Tomato sauce:

- 400 g** fresh tomatoes
- 1** onion
- 1 tbsp** sweet paprika
- 1 tsp** onion powder
- 1** jar of prepared pasta sauce with basil
- Fresh basil for garnish
- Freshly grated parmesan cheese
- Oil for frying
- 400 g** pasta

PREPARATION

Step 1

400 g minced beef - **2** garlic cloves - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** Kikkoman Toasted Sesame Oil - **1 tbsp** sesame seeds - **1** shallot

Chop the garlic and shallot finely and place them in a bowl with the ground beef, soy sauce, sesame oil, and sesame seeds. Mix well and let the mixture rest for 10 minutes.

Step 2

400 g fresh tomatoes - **1** onion - **1 tbsp** sweet paprika - **1 tsp** onion powder - **1** jar of prepared pasta sauce with basil - Oil for frying

Chop the onion and fresh tomatoes finely and place them in a heated pot with a little oil. Add the spices, a bit of salt, and pepper, and stir. Let it simmer for a couple of minutes. Add the jar of sauce to the pot along with 100 ml of tap water and stir.

Step 3

400 g pasta

Now take the meat mixture and form small meatballs. Cook them directly in the sauce for about 10 minutes. If the sauce evaporates too much, add a little more water.

Meanwhile, cook the pasta according to the package instructions.

Step 4

Fresh basil for garnish - Freshly grated parmesan cheese

Serve the sauce with freshly cooked pasta, basil, and parmesan cheese.