

RIGATONI CON POLPETTE AND ARRABBIATA SAUCE

Ingredients

1 lb rigatoni
Parmesan cheese, grated

Meatballs:

1 lb ground pork
1 lb ground beef
3/4 cup breadcrumbs
2 eggs
1 Tbsp dried oregano
2 tsp dried basil
2 tsp dried dill
1 tsp garlic powder
1 tsp onion powder
Salt and pepper to taste

For Arrabbiata sauce:

2 Tbsp olive oil
1 large onion, chopped
5 cloves garlic, minced
1 tsp dried oregano
1/4 tsp red pepper flakes
1 cup red wine such as Merlot
19 oz can crushed tomatoes
1 cup chicken broth
2 Tbsp hot sauce such as Sriracha
10 leaves fresh basil, chopped
Salt and pepper to taste
OR buy ready-made sauce (see note)

Directions

1. Preheat oven to 375 degrees. Place parchment paper over a baking sheet or spray it with cooking spray.
2. In a medium bowl, mix all the ingredients for the meatballs together well. Form the meatballs into 1-inch balls. Mine were pretty small so I got about 60 meatballs. Place meatballs on prepared baking sheet and bake for about 30 minutes or until done.

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Directions, cont.

3. In a Dutch oven or large pot, heat the olive oil. Add the onion and garlic and cook for about 5 minutes or until onion is soft and starts to brown a bit, make sure you don't burn it though. Stir in the dried oregano and red chili flakes. Add the wine and cook for another 5 minutes until the alcohol burns off a bit.
4. Stir in the crushed tomatoes, chicken broth, hot sauce, basil leaves and season with salt and pepper. Turn the heat down to medium-low and let this simmer for 10 minutes.
5. After 10 minutes you can start cooking the rigatoni according to package instructions. If you like your pasta al dente cook it for 2 minutes less than indicated on the package.
6. Add the meatballs to the sauce and simmer for another 10 minutes.
7. Pour the sauce and meatballs over the rigatoni, sprinkle some Parmesan cheese and basil over and serve.

****Notes:**

Meatballs - I actually didn't care for the meatballs in the recipe so I bought Hy-Vee Italian meatballs and made the sauce the day before with the meatballs so they could absorb flavor

Sauce - I did try the recipe without all the hot sauce, but thanks to being rushed one day, I used Prego Traditional Sauce and couldn't tell the difference (adapted sauce recipe on next page)...

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Notes, cont.

Short-cut sauce:

1 jar of Prego traditional sauce

2 Tbsp olive oil

1 large onion, chopped

5 cloves garlic, minced (maybe 3 because I don't love garlic)

1 tsp dried oregano (I used about 2 tsp fresh chopped oregano)

1/4 tsp red pepper flakes

1 cup red wine (I used Merlot)

1 tsp Chicken Better Than Bouillon (in lieu of a cup of chicken stock)

1 tsp hot sauce (you can add more if you would like)

10 leaves fresh basil, chopped

Salt and pepper to taste

~1/2 tsp Italian seasoning (or to taste)

Throw together the day before, including meatballs; warm and toss with your cooked pasta and serve. Have parmesan cheese available if they would like it on top.