

Ingredients

- 2 cans of tomato paste
- 2 cans of crushed tomatoes
- 1 tablespoon minced garlic
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 onion diced

Directions



1. Preheat oven to 350°C
2. In a large baking pan, place meat balls in oven and cook for the amount that states on the box.
3. In a large saucepan over medium heat, saute onion and garlic in olive oil until onion is translucent. Stir in tomatoes, and salt. Cover, reduce heat to low, and simmer 90 minutes. Stir in tomato paste, basil, 1/2 teaspoon pepper and meatballs and simmer 30 minutes more.
4. In large pot boil water and place spaghetti in and cook for 8 – 9 minutes. Drain and place in serving dish and pour sauce over spaghetti.
5. Serve.