



Chicken Meatballs and Mushroom Spaghetti Bolognese

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500g chicken mince

1 small white onion, peeled and diced fine

1 crushed garlic clove

1 spring onion
cooking oil for frying

425g [Merlot & Mushroom Sauté Sauce](#)

cooked spaghetti

parmesan for grating



Place the chicken, onion, garlic and spring onion into a food processor. Blend until the ingredients smoothly combine. Roll mince into teaspoon-sized balls. Heat a large heavy-based frying pan with a little cooking oil and sear the chicken balls on all sides. Continue cooking at a lower heat until cooked through.

Meanwhile in a small saucepan, heat the Urban Appetite Merlot & Mushroom Sauté Sauce. Serve the meatballs hot on freshly cooked spaghetti topped with the hot sauce and freshly grated parmesan.

Serves 3-4