

# ★ U.K. ★ BBQ ★ Week ★



Direct and  
In-Direct



Final Temp  
74°C



45 mins  
plus  
prep



£5



Serves 4

## RECIPE

### *Meatball Pasta Bake*



## INGREDIENTS

400gms of burgers (this is an easy way to make meatballs as you don't need any binders)

300gms of Pasta

350gm Jar of Cirio Passata Rustica

1 red onion chopped

1 red pepper chopped

100gms mushrooms sliced

2 teaspoons of mixed herbs (we brought this mix home from our holiday in Rome but any herbs will do, such as dried garlic, rosemary, thyme, oregano, chilli flakes)

Salt and Pepper

75 gms of grated mature cheddar

Olive Oil

## METHOD

1. Boil the pasta for about 2 mins less than the time suggested on the packet, drain and set aside.
2. Light the bbq and allow it to come to around 180°C. (If using a kettle then set up for direct and indirect cooking)
3. Add oil to a cast iron pan, heat on the bbq and fry the meatballs until they start to brown, remove from pan and set aside
4. Fry the onion and pepper in the pan until it starts to soften, add the mushrooms and the herb along with some Salt and Pepper (you might need a little extra oil)
5. Fry for a couple of minutes and add the passata, mix well
6. Combine the meatballs and the sauce and simmer for 5 mins
7. Combine the pasta and the sauce and place in a baking dish, cover with cheese
8. Put the deflector plates in if using a ceramic or if using a bbq then cook indirect.
9. Bake the pasta bake for 20-30 mins until its bubbling.

Recipe by Chillin n' Grillin NI