

#CREATEASTIR WITH NOLA® AND NANCY'S NAPOLITANA MAYO MEATBALLS



WITH A DASH OF MAYO, NANCY'S MEATBALLS WILL
MAKE YOU SAY 'MAMMA MIA!'

 Serves 2 as a side

INGREDIENTS:

- 500g beef mince
- 1 cup fresh breadcrumbs
- 1 onion, finely chopped
- 1 small carrot, grated
- ½ celery stick, grated
- 1 handful of fresh parsley
- ¼ cup (60ml) **Nola Original Mayonnaise**
- Seasoning of choice
- 3 tbsp (45ml) oil
- 2 cups Napolitana tomato sauce

METHOD:

Combine the mince, onion, carrot, celery, parsley and **Nola Original Mayonnaise** together and season well.

Roll into balls and refrigerate for 15 minutes to firm up.

Heat the oil in a pan and brown the meatballs.

Add the Napolitana sauce and simmer for 10 to 15 minutes or until the meatballs are cooked through.

Serve with **Nola Original Mayonnaise** Mash or over hot spaghetti.



NOLA®

