

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

With a dash of mayo, Nancy's meatballs will make you say 'mamma mia!'.



INGREDIENTS

(Serves 2 as a side)

500g beef mince
1 cup fresh breadcrumbs
1 onion, finely chopped
1 small carrot, grated
½ celery stick, grated
handful of fresh parsley
¼ cup (60ml) **Nola Original Mayonnaise**
Seasoning
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.

Serving suggestion:

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

