

# SPAGHETTI & BOERIE MEATBALL TRAY BAKE

Serves 6-8

## INGREDIENTS

- 1 packet (500g) spaghetti
- 1 packet (800g) SPAR Boerewors
- 1 tin (410g) SPAR Chakalaka Hot & Spicy
- 2 cups beef stock
- 1 cup grated SPAR White Gouda Cheese

## Serving suggestion:

SPAR Freshline Basil  
Green salad

## METHOD

1. Preheat the oven to 200°C and grease a large Pyrex dish.
2. Slice off the end of the boerewors and squeeze out the meat. Shape them into meatballs using your hands.
3. Place meatballs in the greased dish and bake for 15-20 minutes, until just golden.
4. Push dry spaghetti underneath the meatballs, pour over the chakalaka and stock and cover with foil.
5. Return to the oven and bake for 30 minutes, or until the spaghetti is just cooked and the liquid has evaporated.
6. Remove from the oven and turn the oven to grill on the highest setting.
7. Remove the foil and mix the spaghetti, sauce and meatballs. Sprinkle over the grated cheese and grill in the oven until the cheese is golden and bubbly.
8. Sprinkle over fresh basil leaves, serve alongside a green salad and ENJOY!