



## Vermicelli with Tomato Sauce and Meatballs

### Ingredients

- 1 Medium Onion, chopped
- 500 g Minced lamb
- 1 Sachet Maggi Kofta Mix
- 1 tbsp Tomato Paste
- 1 cup Vermicelli
- 3 cups Water
- 0.5 tbsp Butter
- 1 pinch Fresh parsley, chopped
- 6 Mediums Tomatoes, juiced

### Instruction

1. Marinate the minced meat with MAGGI® Kofta Mix and shape it into small balls.
2. Mix Tomatoes, Water and tomato paste in the mixer.
3. Stir fry Vermicelli with butter until it's golden.
4. In the same pan sauté onion till it becomes transparent, Add meat balls and stir-fry from all sides.
5. Add Tomato mix till boiling then add the Vermicelli to cook for 20 minutes.
6. Serve with Chopped Parsley on top.

#### Nutrition

Carbohydrates	45.11 g
Energy	415.44 kcal
Fats	13.61 g
Protein	27.95 g

🕒 40 Minutes

⊕ 4 Servings