

Garden Spaghetti and Meatballs

- 4 large tomatoes
- 1 28 oz can tomato puree
- 1 tsp dried oregano
- 1tsp salt
- 1 onion, peeled and halved through the root end
- 4 tbsp butter
- 1 lb ground beef
- 2 large cloves garlic
- 1 egg
- 1 zucchini

1. Chop the tomatoes and put them in a large pot or dutch oven. Add the tomato puree, oregano, salt, onion and butter. Bring this to a simmer and then cover the pot and cook over very low heat for 30 minutes.
2. Meanwhile, mince the garlic and put it in a mixing bowl. Shred the zucchini on a box grater, or in a food processor and add it to the bowl. Add the beef, egg, and a teaspoon of salt to the bowl and smoosh the mixture all together with your hands. Try to only work it enough to get everything incorporated. Form the meat mixture into uniform meatballs.
3. When the sauce has simmered for 30 minutes, remove the lid and stir. Carefully nestle the meatballs down into the sauce. Put the lid back on the pot and continue to cook over low heat for an additional 30 minutes. Remove the onion halves.
4. While the meatballs cook you can make your spaghetti noodles and shred some parmesan cheese for serving on top. I like to stir my noodles straight into the sauce and meatball pot for their last couple minutes of cooking, but I know some people prefer them seperate. You do you!