

INGREDIENTS

- 1 pack Garden Gourmet Vegetarian Balls
- 400 g spaghetti
- 2 sweet pointed peppers
- 1 small onion
- 1 garlic clove
- 1 can diced tomatoes (around 400 grams)
- 1 jar black olives (around 100 grams of olives)
- a few slices of (vegan) cheese (to stick out 'whites of the eyes')
- 2 tbsp olive oil
- 1 tbsp tomato puree

CULINARY TIP

Cutting out the 'whites of the eyes'

If you don't have a small cookie cutter to cut out little circles of cheese, you could also use a bottlecap.



If you're looking for a meal for Halloween, this spooky and delicious Spaghetti with Garden Gourmet Vegetarian Balls will stare right back at you!

PREPARATION

1. Make the pasta sauce

Finely chop the onion and garlic and cut the bell pepper into small pieces. Fry the mix in a frying pan until the onion is translucent and add the tomato puree. Sautéed for a while and then add the tomato cubes. Let the sauce simmer for about 30 minutes. After that, finely blend the sauce with an immersion blender.

2. Cook spaghetti and vegetarian balls

Meanwhile, cook the spaghetti according to package directions. Heat the Garden Gourmet Vegetarian Balls in the sauce for a few minutes until they are warm.

3. Bring your spaghetti to life!

Cut the olives into rings and cut the 'white of the eyes' from the cheese slices. Cover the balls with slices of 'white of the eyes', with the black olive rings on top. Garnish the plates with Halloween decorations.

4. Serve and enjoy your Halloween!

Add the spaghetti to the plate with some tomato sauce and the 'meatballs'. Top it off with the eyes made from the cheese and olives and serve some extra sauce on the side. Garnish with Halloween decorations.

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