





# Cheesy MeatBalls







Cheesy baked pork meatballs in a simple tomato sauce, served with dinner rolls and garlic butter.

# FROM YOUR BOX

PORK MEATBALLS	500g
TOMATO SUGO	1 jar
SHREDDED CHEDDAR CHEESE	1 packet
BASIL	1 packet
GARLIC CLOVE	1
BABY COS LETTUCE	1
CHERRY TOMATOES	200g
DINNER ROLLS	2-pack

## FROM YOUR PANTRY

oil + butter for cooking, salt

# COOKING tool S

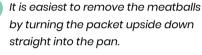
large frypan, oven dish

#### Before you start cooking!



#### 1 Brown the MeatRal I S

Set oven to 250°C and heat a large frypan with oil over medium-high heat. Add **meatballs** and cook for 5 minutes, turning until golden.





#### 4 Make the GaRLic Butter

Finely chop **basil leaves** (use to taste) and crush 1/2 garlic clove. Use a fork to combine with 20g butter. Season with **salt** to taste.

Grate the butter to help it to soften! Leave out the basil if you like and use it as a topping instead.



#### 2 Pour in the Sugo

Stir in tomato sugo and 1/2 cup water. Simmer for 3-5 minutes.



# 5. PRepare the SalaD

Rinse, trim and quarter the lettuce. Halve cherry tomatoes. Arrange in a bowl.



#### 3 Bake the MeatBallS

Transfer meatballs and sauce to an oven dish and top with cheese. Bake in the oven for 5-7 minutes or until cheese is melted.

If your frypan is ovenproof you don't need to transfer the meatballs to a dish, you can just top with cheese.



### 6. finish and serve

Serve cheesy meatballs at the table with a side of bread rolls, garlic butter and salad.

Halve and toast the dinner rolls in the oven for a couple of minutes if you like.