



Cheesy Meatballs

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

 30 Minutes

 2 Servings

 PORK

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	81g	75g	49g

FROM YOUR BOX

PORK MINCE	500g
TOMATO SUGO	350g
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, dried oregano

COOKING TOOLS

large frypan, oven dish

Serve these meatballs over pasta, rice or mash if you prefer!

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option - bread rolls are replaced with GF bread rolls.



1. BROWN the meatBALLS

Set oven to 250°C

Combine mince with **2 tsp dried oregano, salt and pepper** (see notes). Mix well, then form into **meatballs** using 1 tbsp measure.



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.

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



2. COOK the meatBALLS & ADD SUGO

Heat a large frypan with **oil** over medium-high heat. Add **meatballs** and cook for 5 minutes, turning until golden.

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.

tip 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**.

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