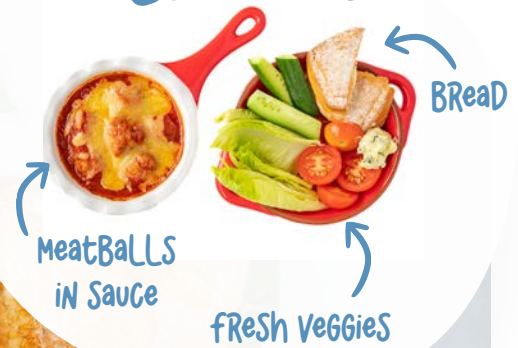


for the  
little ones

# Cheesy MeatBALLS



20 Minutes



4 Servings



PORK

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

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## FROM YOUR BOX

PORK MEATBALLS	1 packet (500g)
TOMATO SUGO	1 jar
SHREDDED CHEDDAR CHEESE	1 packet
BASIL	1 packet
GARLIC CLOVE	1
BABY COS LETTUCE	1
CHERRY TOMATOES	1 packet (200g)
LEBANESE CUCUMBER	1
DINNER ROLLS	4-pack

## FROM YOUR PANTRY

oil + butter for cooking, salt

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

**tip** It is easiest to remove the meatballs by turning the packet upside down straight into the pan.



### 4. Make the GARLIC Butter

Finely chop basil leaves (use to taste) and crush garlic. Use a fork to combine with **40g 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 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 and cut cucumber into sticks. 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.