**DINNER TWIST**
LOCAL, HEALTHY, DELIVERED

**Product Spotlight: Carrot**

Bendy carrots? Cut off the top and bottom and place in a container with water overnight! Don't let your fridge dehydrate your vegetables, make sure you cover them well when storing in the fridge.

# Meatball Sliders

Pre-made pork meatballs, cooked in a delicious tomato sauce and baked in mini rolls with melty mozzarella cheese, served with vegetable sticks.

🕐 30 minutes        🍴 2 servings        🍖 Pork

## Bulk it up!

*This is a great sharing dish! To bulk it up, serve with a side of potato or sweet potato wedges, a tray bake of roasted vegetables, or a side salad.*

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|---|---|---|---|
| | 48g | 51g | 45g |

## FROM YOUR BOX

| | |
|---|---|
| PORK MEATBALLS | 500g |
| GARLIC CLOVES | 2 |
| CHOPPED TOMATOES | 400g |
| CARROT | 1 |
| LEBANESE CUCUMBER | 1 |
| MINI SLIDER BUNS | 6 |
| SHREDDED MOZZARELLA CHEESE | 1 packet |
| | |

## FROM YOUR PANTRY

oil for cooking, olive oil salt, pepper, dried Italian herbs

## KEY UTENSILS

2 frypans, oven dish

## NOTES

You can use melted butter or olive oil to make the herb garlic mix to spoon over the rolls before baking.

**No gluten option - slider buns are replaced with Turkish rolls.** The small buns have been replaced with 2 larger Turkish rolls.

### 1. BROWN THE MEATBALLS

Set oven to 220ºC.

Heat a large frypan over medium-high heat with **oil.** Add **meatballs** and cook for 5 minutes or until browned all over.



### 2. SIMMER THE SAUCE

Crush **garlic,** reserve 1/2 for step 3. Add to meatballs along with **1 tbsp Italian herbs, chopped tomatoes** and **1/4 tin water**. Simmer, semi-covered, for 5-8 minutes until sauce has thickened and meatballs are cooked through.
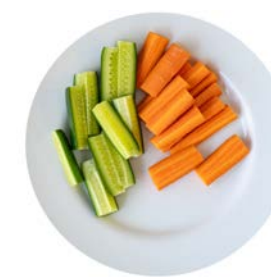


### 3. PREPARE THE VEGGIES

Cut **carrot** and **cucumber** into sticks.

Add remaining garlic, **2 tsp olive oil** and **1/2 tsp Italian herbs** (see notes) to a bowl. Mix to combine and set aside.



### 4. BAKE THE SLIDERS

Cut **slider buns**. Place bottom half in a lined oven dish. Fill with meatballs and sauce, and sprinkle over **cheese**. Place tops on and spoon over garlic herb oil mix. Bake for 5-10 minutes until cheese has melted and tops of rolls are golden.



### 5. FINISH AND SERVE

Serve meatball sliders tableside along with veggies for everyone to serve themselves.