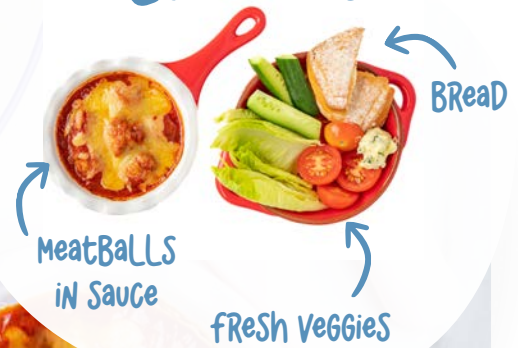


for the
little ones

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, olive oil, 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.