



Italian Pork Meatballs

with Garlic Bread

Italian style pork meatballs simmered in a sauce of cherry tomatoes, onion, celery, and carrot, served with crunchy garlic bread.



30 minutes



4/6 servings



Pork

FROM YOUR BOX

	4 PERSON	6 PERSON
PORK MEATBALLS	500g	2 x 500g
CARROT	1	2
BROWN ONION	1	1
CELERY STALKS	2	3
TINNED CHERRY TOMATOES	400g	2 x 400g
BABY CIABATTA LOAF	1	2
GARLIC CLOVE	1	2
MESCLUN LEAVES	1 bag	2 bags

FROM YOUR PANTRY

oil for cooking, salt and pepper, olive oil

NOTES

Make cheesy baked meatballs. Transfer the meatballs and sauce to an oven dish and top with grated cheddar or mozzarella. Place in the oven along with the garlic bread and bake until cheese is bubbly.

You can slice the bread and make meatball sandwiches instead. Fill with fresh salad of choice.

No gluten option – ciabatta loaf is replaced with GF Turkish loaves.

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1. COOK THE MEATBALLS

Set oven to 220°C (optional for garlic bread).

Heat a large frypan over medium-high heat with **oil**. Add **pork meatballs** and cook turning for 5 minutes until browned. Remove to a plate, keep pan over heat.

2. SIMMER THE SAUCE

Dice **carrot**, **onion** and **celery**. Add to pan as you go (see tip). Pour in **cherry tomatoes** and **1/2 tin water**. Gently squash the cherry tomatoes and return meatballs to pan. Cook for a further 6–8 minutes or until meatballs are cooked through. Season with **salt and pepper** to taste.

TIP *The carrot can be grated instead. You can add crushed garlic and a dried herb of choice to add depth of flavour. We added 1–2tsp fennel seeds and 2–3 tsp dried oregano.*

3. TOAST THE GARLIC BREAD

Halve **ciabatta** lengthways. Drizzle with **2–3 tbsp olive oil** and season with **crushed garlic clove** and a pinch of **salt**. Place on a tray and toast in the oven for 5–7 minutes or until golden.

TIP *You can use butter instead of olive oil. Add some fresh chopped parsley or 1–2 tsp dried oregano to the garlic mixture if you have some.*

4. FINISH AND SERVE

Serve **meatballs** at the table with **garlic bread** and **mesclun leaves**.

TIP *You can add sliced avocado, cucumber or capsicum to the leaves if you want more salad. Dress the leaves with a vinaigrette if preferred. Garnish the meatballs with fresh basil or oregano leaves or grated parmesan if you have some.*

This recipe has simplified instructions to help lower your meal cost.