

HOME-STYLE MEATBALL BAKED



INGREDIENTS

- 1 packet of Dara Meatballs
chicken/beef / lamb (400g)
- 1 tbsp olive oil
- 1 white onion
- 30g tomato paste
- 15 ml vinegar
- 400g chopped tomato
- 5g brown sugar
- 1 /2 tbsp. salt & black pepper
- 60g grated orange cheddar
- 60g grated mozzarella
- 2 pc ciabatta
- 40g rocket



Prep Time : **5 min**



Cook Time: **15min**



Ready In: **20 min**

INSTRUCTIONS

Heat a non-stick pan over a medium heat with a drizzle of olive oil. Once hot, add the meatballs and fry for 4 min or until browned all over.

Meanwhile, peel and finely chop the white onion. For the dressing, juice half the lemon into a bowl or jar. Add the olive oil, salt and pepper and whisk or shake until fully combined

Transfer the meatballs and the sauce to an oven-proof dish and top with the grated cheddar and mozzarella. Bake in the oven for 10-15 min or until the cheese has melted. Place the ciabatta on a baking tray and heat in the oven together with the meatball bake for 8-10 min or until crispy on the outside and warm on the inside.

Meanwhile, wash the rocket. Toss the rocket in the dressing and serve it alongside the ciabatta and meatball bake