

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