

Baked Pork Meatballs



Serves 4

Prep 10 mins

Cooking 30 mins

Easy

Ingredients

500g pork mince

50g seasoned stuffing mix (I used sage & onion stuffing)

700g jar tomato passata

120g coarsely grated cheddar

Stone baked sliced bread

Serve with green beans or salad

1. Preheat oven to 200°C/Fan 180°C/ Gas 6. Mix the stuffing mix with water to reconstitute the mixture. Combine mince and stuffing mix in a large bowl. Season. Roll tablespoonfuls of mince mixture into balls and place on a plate.
2. Heat a greased large ovenproof frying pan over high heat. Cook the meatballs, turning occasionally, for 10 mins or until browned and cooked through. Add passata. Bring to a simmer. Remove from heat. Top with cheddar.
3. Bake for 20 mins or until cheese melts and sauce thickens slightly. Meanwhile, chargrill or toast the bread slices until golden brown. Serve with the meatballs.