

Meatball & Feta Traybake



Serves 4

Prep 15 mins

Cooking 60 mins

Easy

Ingredients

500g new potatoes, cut into quarters
2 tbsp olive oil
200g baby plum tomatoes, halved
200g pack feta, crumbled
a handful of parsley leaves, chopped
200g cooking chorizo (optional)

Meatballs

400g pork mince
1 egg
1 small onion, grated
1 tsp ground cumin
1 tsp sweet smoked paprika

1. Heat the oven to 200C/fan 180C/gas 6. Toss the potatoes in the olive oil and season. Scatter over the bottom of a non-stick roasting tin and roast for 20 minutes until starting to brown.
2. Meanwhile, put all the meatball ingredients into a bowl, season, and mix until well combined. Shape the mixture into small meatballs (you should be able to make about 24). then add them to the roasting tin. Bake for a further 15 minutes then add the tomatoes and feta. Bake for 10-15 minutes or until the tomatoes start to soften and the feta is starting to melt and turn pale golden. Scatter with the parsley and serve with salad, if you like.