

# Meatball & Garlic Bread Traybake



**Serves 4    Prep 10 mins**

**Cooking 50 mins**

**Easy**

## Ingredients

350g turkey thigh mince  
1 tsp dried oregano  
1 tsp fennel seeds  
1½ tbsp olive oil  
1 large onion, chopped  
1 tbsp tomato purée  
2 x 400g cans chopped tomatoes  
2 tsp sugar  
150g ball mozzarella, torn into pieces  
4 garlic bread sticks or garlic bread slices, torn or chopped into chunks  
25g cheddar, grated  
green salad or spaghetti, to serve

1. Combine the mince, oregano, fennel seeds and some seasoning in a bowl. Take walnut-sized pieces of the mixture and roll into balls. Heat half the oil in a large, shallow ovenproof pan and cook the meatballs until browned all over – don't worry if they're not cooked through. Transfer to a plate. Heat the oven to 200C/180C fan/gas 6.
2. Heat the remaining oil in the pan and add the onion. Cook until softened, about 10-12 mins, stirring regularly. Stir in the tomato purée, chopped tomatoes and sugar.
3. Simmer for 10-15 mins, then season to taste. Place the meatballs on top of the sauce, then add the mozzarella, garlic bread and the cheddar on top. Bake for 15-20 mins until golden and crisp.