

Meatball & Mozzarella Bake



Serves 4

**Prep 5 mins
+ 30 mins soak**

Cooking 35 mins

Easy

Ingredients

400g veal mince or buy ready raw veal meatballs

150g brown breadcrumbs

150ml milk

1 large onion, chopped

1tsp paprika

2x 400g cans cherry tomatoes

1 small loaf rosemary focaccia

2x 125g mozzarella balls

handful fresh basil or oregano leaves

1. Heat the oven to 200C/ 180C Fan/ Gas 6.
2. First make up the veal meatballs: place the breadcrumbs in a bowl, add the milk and set aside to soak for 30 mins. Mix the onion, veal mince and paprika into the breadcrumbs and season to taste. Shape the mixture into 14 - 15 meatballs.
3. In a large roasting tin, toss the meatballs with the 2 tins of cherry tomatoes. Season and cook for 20 mins. Scatter over the loaf of rosemary focaccia, chopped into large chunks, and 2 x125g mozzarella balls, torn.
4. Season and sprinkle over a handful of fresh basil or oregano leaves. Return to the oven for 15 mins, until the bread is crispy and the cheese melted