



HEARTY CHEESY MEATBALL BAKE

https://www.mainland.co.nz/recipe/Hearty_Cheese_Meatball_Bake.html



Prep Time
20 MINS

COOKING Time
35 MINS

SERVES
2

This recipe is perfect for those colder nights. Topped with Mainland Tasty Grated cheese - absolute perfection.

Ingredients

- ½ C fresh breadcrumbs
- 2 tbsp milk
- ½ onion
- 300 g beef mince
- ½ egg
- 1½ cloves of garlic crushed
- ½ tsp dried oregano
- ½ handful fresh parsley chopped
- 10 tbsp Mainland grated tasty cheese
- 1½ C tomato passata
- 60 g baby spinach leaves
- ¼ ciabatta loaf cut into generous slices, ideally one per serve

Method

1. Combine the breadcrumbs and milk in a mixing bowl. Grate over the onion making sure that any juice runs into the bowl as well. Set aside for 5 minutes.
2. Heat the oven to 180°C.
3. Combine the mince, egg, garlic, oregano and parsley in a bowl with the crumbs along with ¼ of the cheese.
4. Season with salt and pepper and lightly mix to combine. Take care not to over-mix as this can make the meatballs tough. Form the mixture into golf ball sized balls.
5. Heat a film of oil in a large frying pan over a medium-high heat and cook the meatballs in batches until well coloured.
6. Pour the passata into a lasagne style baking dish and then tip over the spinach. Season with salt and pepper. Nestle the meatballs into the spinach and then arrange bread slices over the top. Scatter with the remaining cheese.
7. Bake for 20-25 minutes until the cheese is melted and bubbling.
8. Serve in shallow bowls.