

Mozzarella Stuffed Meatballs

For the meatballs

- 250g mince
- ½ tsp salt
- Pinch of black pepper
- ¼ tsp garlic powder
- ¼ tsp oregano
- ¼ tsp mixed herbs
- 1 egg yolk
- Fresh parsley, chopped
- 35g mozzarella split into 6 equal pieces



For the sauce

- ½ tin chopped tomatoes
- 25g tomato puree
- ½ tbsp. dried oregano
- ½ tsp onion granules
- ¼ tsp dried basil
- ¼ tsp dried parsley
- ½ carrot, finely chopped
- ½ celery stick, finely chopped
- ¼ tsp red wine vinegar

1. Preheat the oven to 200, have your lined tray ready
2. Mix all of the meatball ingredients, except the mozzarella and half the parsley, together in a bowl until well combined
3. Divide the mixture into 6 equal pieces
4. Enclose one piece of mozzarella in each portion of meatball mix, firmly roll into a ball.
5. Place the meatballs on the baking tray and cook in the oven for 15 mins.
6. Whilst they are cooking, make the sauce.
7. Put all of the sauce ingredients into a pan, bring to the boil and cook over a low-medium heat for about 15 mins.
8. Blitz the sauce with a hand blender or In a stand up blender until smooth
9. Season with salt and pepper to taste. Add the sauce to the baked meatballs and sprinkle over the remaining parsley
10. Enjoy!