



Cheesy Meatball Pasta Bake



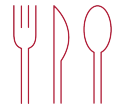
DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 45 MINUTES



SERVES: 6-8

Ingredients

750g pork & veal mince
1 red onion, finely chopped
½ cup fresh breadcrumbs
2 cloves garlic, chopped
1 tsp chilli flakes
100g feta, crumbled
½ cup parsley, chopped
1/3 cup Kalamata olives, chopped
250g dried lasagne sheets, broken into rough pieces
1 tbsp olive oil
1 punnet cherry tomatoes, halved
½ bunch basil leaves, torn
Salt & pepper
2 x 400g cans cherry tomatoes
250g Mozzarella cheese, grated
100g Parmesan, grated

Method

Place the mince into a large bowl with the next seven ingredients. Mix well to combine then shape into 28 meatballs.

Preheat oven on CircoRoast to 200°C.

Line a universal pan with baking paper & place the meatballs in a single layer on the tray. Cook on shelf position 4 for 15 minutes. Change the oven function to CircoTherm®, set the temperature to 170°C and place the wire rack on shelf position 2.

While the meatballs are cooking, cook the pasta in boiling water until tender. Drain then toss with olive oil, halved cherry tomatoes & basil. Season well with salt & pepper.

Place the pasta into a lightly greased ovenproof dish, approximately 28cm by 22cm or 4 litre capacity. Arrange the meatballs over the pasta and pour over the canned cherry tomatoes to coat them. Combine the cheeses & sprinkle over the top.

Cook for 30 minutes or until the cheese is golden.

Notes

