



Beef Meatballs and Melted Mozzarella

with baby spinach and roast potatoes

Family 40 – 45 mins

4



Beef Mince



Chopped Tomato with Onion & Garlic



Baby Spinach



Mozzarella



Breadcrumbs



Mustard



Worcester Sauce



Baby Potatoes

Pantry Items: Oil, Salt, Pepper, Butter, Sugar, Water



Rate your recipe!

Before you start

Our fruit, veg and herbs need a wash before you use them!

We recommend reading the recipe in full before beginning to cook.

Cooking tools you will need

Baking sheet with baking paper, oven dish

Ingredients

	2P	4P
Beef Mince	240 g	480 g
Chopped Tomato with Onion & Garlic	1 pack	2 packs
Baby Spinach	60 g	120 g
Mozzarella	125 g	250 g
Breadcrumbs	1 pack	1 pack
Mustard	½ sachet	1 sachet
Worcester Sauce	1 sachet	2 sachets
Baby Potatoes	500 g	1000 g

Nutrition

	Per serving	Per 100g
for uncooked ingredients	677.8 g	100 g
Energy (kJ/kcal)	3221.7 kJ/ 770 kcal	475.3 kJ/ 113.6 kcal
Fat (g)	32.6 g	4.8 g
Sat. Fat (g)	16.5 g	2.4 g
Carbohydrate (g)	69.3 g	10.2 g
Sugars (g)	14.7 g	2.2 g
Protein (g)	44.8 g	6.6 g
Salt (g)	3.6 g	0.5 g

Nutrition for uncooked ingredients based on 2 person recipe, excludes Pantry Items.

Allergens

For allergen information please refer to the website or individual ingredient labels.

Please check the ingredients you already have at home to ensure that they are safe for your allergen and dietary needs.

Wash your hands before and after handling ingredients. Wash fruit and vegetables, but not meat. Use different chopping boards and utensils for raw and ready-to-eat foods or wash these in between uses.

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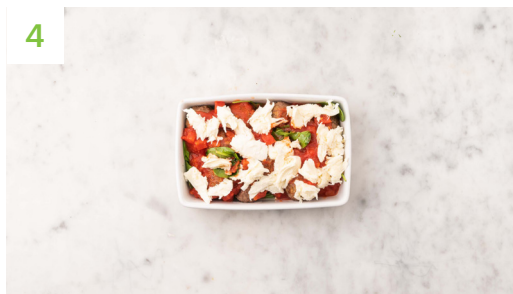


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Prep the Potatoes

- Preheat your oven to 220°C/200°C fan/gas mark 7.
- Chop the **potatoes** into 2cm chunks.
- Pop the **potatoes** onto a large (lined) baking tray.
- Toss with **salt**, **pepper** and a drizzle of **oil**.
- Spread out in a single layer (leaving room for the meatballs) then set the tray aside.



Mix in the Meatballs

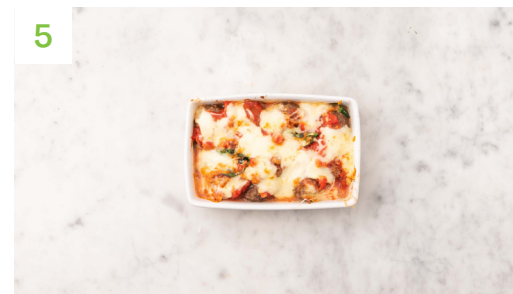
- When the **potatoes** and meatballs have been cooking for 15 mins, remove the meatballs from the oven (leaving the **potatoes** to cook).
- Add the meatballs to an oven dish.
- Stir in the simmered **spinach** sauce.
- Drain then roughly tear the **mozzarella**.
- Scatter the **mozzarella** evenly over the top.



Make Your Meatballs

- Add the **beef mince**, **breadcrumbs**, **half** the **mustard** (double for 4p) and **Worcester sauce** to a large bowl.
- Season with **salt** and **pepper** then mix everything together by hand.
- Once combined, form into evenly-sized meatballs, 3-4 per person. **IMPORTANT:** Wash hands and equipment after handling raw meat.
- When the oven is hot, cook the **potatoes** and **beef** meatballs together for 15 mins.

TIP: Use two baking trays if necessary.



Melt the Mozzarella

- Place the oven dish below the **potatoes** in the oven.
- Bake everything until the **mozzarella** has melted and the **potatoes** are golden, 10-15 mins. **IMPORTANT:** Mince is cooked when no longer pink in the middle.



Simmer the Sauce

- Meanwhile, place a pan over medium-high heat with a drizzle of **oil**.
- Add the **chopped tomatoes**, 1 tsp **sugar** and 50ml **water** (double both for 4p).
- Simmer until slightly thickened, 5-7 mins.
- Stir in the **spinach** and cook until wilted and warmed through, 1-2 mins.
- Season to taste with **salt** and **pepper**. Stir through a knob of **butter**.



Finish and Serve

- Divide the **mozzarella** meatballs between plates.
- Serve with the crispy **potatoes** alongside.

Enjoy!