



Meatballs with cheese in tomato sauce



Ingredients

- 500 gram lean beef mince
- 1 sachet of minced spices
- 1 Henri Willig pepper cheese
- 1 onion
- 1 clove of garlic
- 800 grams of diced tomatoes

Preparation method meatballs with cheese in tomato sauce

Discover the ultimate comfort food: meatballs with cheese in tomato sauce. This simple but delectable recipe is perfect for a cosy lunch, a tasty appetiser, or as part of a delicious brunch. With young cheese for a soft melt and a sauce bursting with flavour, this dish is a real seasoning on the table. You conjure up this dish in just 20 minutes. Add some spice as desired. Follow our step-by-step preparation instructions and make this delicious dish yourself with ease!

Preparation

- 1: Season the lean mince with the mince seasoning and pepper jack cheese (add as much as you like). Make about 10 balls of the minced meat.
- 2: Heat a frying pan on the stove and fry the meatballs brown all around within about 4 minutes.
- 3: Chop the onion and finely chop the garlic. Add these to the pan with minced meat and fry together for another two minutes.
- 4: Add the cans of tomato sauce and bring to the boil. Then simmer for 15 minutes on low heat with the lid on the pan.
- 5: Season with salt and pepper and serve.

Ready to make your own meatballs with cheese in tomato sauce?

And voilà, there you have a delicious dish of meatballs with cheese in tomato sauce! Perfect for any occasion and guaranteed to be a hit. Try it yourself and enjoy the rich flavours. Have you tried the recipe? Share your experience and taste experience with us! Enjoy your meal!