



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...

DAVE'S RECIPE BOX

BAKED BEEF MEATBALLS WITH TOMATO, BASIL, FIOR DI LATE & JASMINE RICE



PREP
10 min



COOK
35 min



SERVES
4

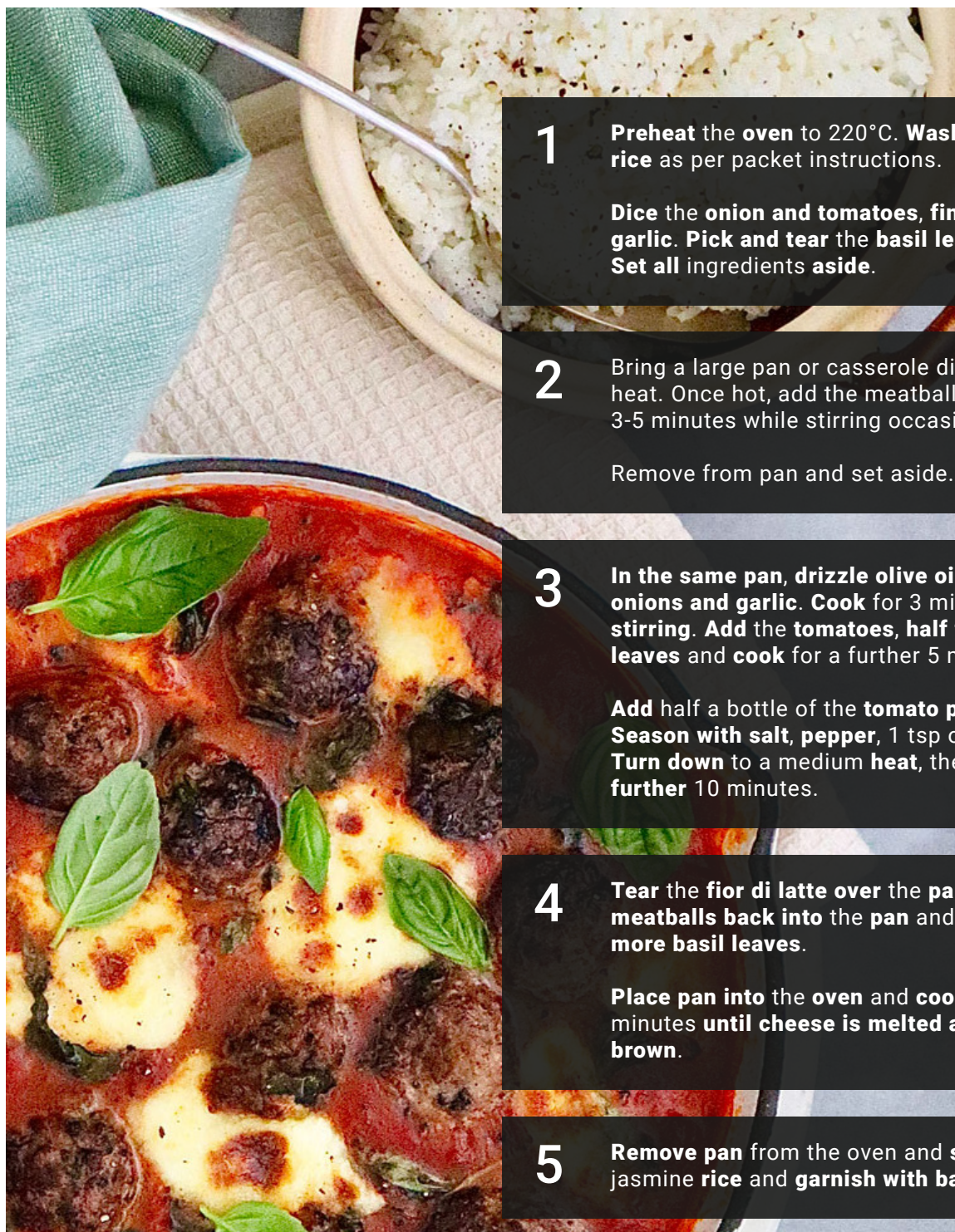
INGREDIENTS:

- > 2 Cups Jasmine Rice
- > 1 Brown Onion
- > 3 Garlic Cloves
- > 3 Truss Tomatoes
- > ¼ Bunch Basil
- > 420g Beef Meatballs
- > 350g Tomato Passata
- > 300g Fior Di Latte

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1 Preheat the oven to 220°C. Wash and cook the rice as per packet instructions.

Dice the onion and tomatoes, finely chop the garlic. Pick and tear the basil leaves. Set all ingredients aside.

2 Bring a large pan or casserole dish to a high heat. Once hot, add the meatballs and sear for 3-5 minutes while stirring occasionally.

Remove from pan and set aside.

3 In the same pan, drizzle olive oil and add the onions and garlic. Cook for 3 minutes while stirring. Add the tomatoes, half the basil leaves and cook for a further 5 minutes

Add half a bottle of the tomato passata. Season with salt, pepper, 1 tsp of sugar. Turn down to a medium heat, then cook for a further 10 minutes.

4 Tear the fior di latte over the pan. Add the meatballs back into the pan and add some more basil leaves.

Place pan into the oven and cook for 10 minutes until cheese is melted and golden brown.

5 Remove pan from the oven and serve hot with jasmine rice and garnish with basil leaves.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- You can turn the oven into grill function and cook for another minute to give the cheese more colour.
- Use leftover passata as sauce for pizza base or in another pasta dish.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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