



More-ish Meatballs Recipe

The kids will be calling for MORE when you serve these magnificent meatballs.

Kate has done it again - opening her recipe book to our Farm Box Family.

Cook a batch and serve for dinner, afternoon snacks, or cool and add to the school lunchboxes.

Ingredients

1kg The Butcher Co. Mince Beef

2tbsp Kooroomba Gully tomato relish

2tbsp rice flour

1tbsp Moroccan spice mix

1/2 bunch chopped Riverdale Herbs Parsley

2 Valley Pride Spring Onion bulbs, finely diced

1tbsp olive oil

75g feta, crumbled (try Summerland Camel Persian Feta or Scenic Rim 4Real Milk Feta)

Method

Line a flat baking tray with baking paper and preheat oven to 180 degrees celcius.

Saute your diced onion in olive oil. Add spices and cook for 2-3 minutes until the onion is soft. Leave to cool.

In a large bowl, combine all the ingredients, including onion. Mix thoroughly until well combined.

Roll into balls and bake in the oven for 20 to 25 minutes.

