

More than 1 hour

Serves 4-6

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Cheesy Meatball Stovetop Casserole

Ingredients

- 1 cup (150g) breadcrumbs
- 2 discs feta cheese, crumbled
- 3-4 cloves garlic, finely chopped
- 1 pack (500g) lamb or beef mince
- 2 tsp (5ml) each ground cumin, coriander and smoked paprika
- Salt and milled pepper
- Glug olive oil
- 1 onion, finely chopped
- 3 sprigs thyme, chopped
- 1 Tbsp (15ml) tomato paste
- 1 can (400g) chopped tomatoes
- 1 cup (250ml) beef stock
- 1 tub (230g) Lancewood Smokey Mustard & Onion Medium Fat Cream Cheese
- 1 Tbsp (15ml) sugar
- 1 cup (100g) grated Lancewood cheddar cheese
- 1½ cups (150g) grated mozzarella
- Handful each fresh coriander and parsley, chopped
- Pasta or flatbreads for serving

Method

1. Combine breadcrumbs, feta, garlic, mince, spices and herbs. Season.
2. Shape into golf-sized balls and rest in the fridge for at least 30 minutes.
3. Heat a pan over medium heat and add oil.
4. Fry meatballs for 3-5 minutes a side until well browned, remove and set aside.

5. Add a little more oil to the pan and sauté onions and thyme until soft, about 8-10 minutes.
6. Stir in tomato paste and fry for about 1-2 minutes before returning meatballs.
7. Add chopped tomatoes and stock and allow to simmer for 12-15 minutes until sauce begins to thicken slightly.
8. Stir through cream cheese and sugar and simmer for another 10-15 minutes.
9. Top with cheese and close pan with a lid until cheese is melted.
10. Sprinkle with fresh herbs and serve warm on a bed of pasta or with toasted flatbreads.

COOK'S NOTE

This recipe works well in the oven, too. Simply bake at 180°C for the last 15-20 minutes of cooking.

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