



Curry Meatballs



4 Servings



Prep: 15 mins

Cook: 45mins

INGREDIENTS

- 1 onion, chopped
- 2 garlic cloves, chopped
- **2 tbsp Belicious Masala**
- 2 tsp tomato relish
- 1 tsp sugar
- 1 bottle Italian passata
- 1 kg meatballs
- 3 tbsp oil of choice
- 1 can peas, drained

DECORATION/ACCOMPANIMENT

Serve with fluffy rice

LET'S GET COOKING!

1. In a skillet, add the olive oil and heat to high
2. Add the meatballs to the oil, let them sizzle until brown, and turn them carefully to char on all sides. Take them out of the pan and set aside.
3. Add chopped onion and garlic to same oil, and sauté until brown.
4. Add Belicious Masala to heat up and take out big pieces with a fork, like aniseed bayleaf etc taking care not to burn
5. Add tomato passata and let it simmer for 10 minutes on medium heat
6. Add salt to taste, tomato relish and 1 tsp sugar
7. Add meatballs, and let it simmer for 20 minutes on medium heat, adding a little water if needed or if they start to stick to the bottom, carefully stirring with a spatula
8. Add peas and cook for another 5 min

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Belicious ingredients

Belicious
Masala

