

Meatballs in Mushroom Tomato Sauce



Ingredients

- 500g minced beef
- 1 onion, very finely chopped
- 1 clove garlic, finely chopped
- 50g wholemeal bread crumbs
- 1 tbsp Italian herb seasoning
- 1 x 400g can chopped tomatoes
- 2 tbsp tomato puree
- 100g chestnut mushrooms, sliced
- 1 vegetable stock cube, dissolved in 150ml boiling water

Method

1. Mix together the beef, onion, garlic, breadcrumbs and herbs. Shape into 16 small balls.
2. Place the meatballs in the slow cooker, add the tomatoes, tomato puree, mushrooms and stock. Cook on High for 3 hours.

Notes

- Delicious served with buttered pasta.
 - Or chips like a normal person
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