

Sloppy Joe Meatballs



Cook: 35 mins



Easy



Serves: 2-3

Sweet and smoky, this Sloppy Joe recipe made with our Swedish-style meatballs is delicious! Serve with buttered bread, sliced red onions, and gherkins and tuck into that cheesy baked goodness.



INGREDIENTS

- 1 bag of Korkers Swedish-style meatballs
- 1 tbsp olive oil
- 1 large onion finely chopped
- 1 carrot finely chopped
- 2 celery stalks finely chopped
- 3 garlic cloves crushed
- Small bunch of chopped parsley (to garnish)
- 2 tbsp of Worcestershire sauce
- 3 tbsp tomato ketchup
- 1 tbsp sweet smoked paprika
- 3 tbsp red wine vinegar
- 50g dark muscovado sugar
- 2x 125g mozzarella balls
- 600g passata
- 300g tomatoes roughly chopped
- Salt and pepper

METHOD

1. In a deep-frying pan (an oven proof one), heat the olive oil. Add the onions, celery, and carrots. Gently fry for 15 mins then add the garlic and fry for another 2 mins. Add the passata, tomatoes, Worcestershire sauce, paprika, ketchup, vinegar, and sugar with lots of seasoning. Add 200ml of water then slowly bubble on the heat for 20 mins until the sauce is rich and thick. In the meantime, heat the oven and cook the meatballs according to the instructions.
2. When the meatballs are cooked, add them to the pan then add the mozzarella and half the parsley. Stir then bake in the oven (180 degrees Celsius) for 15-20 mins (until the cheese starts bubbling).
3. Serve scattered with the rest of the parsley, and buttered crusty bread, gherkins and sliced onions on the side.

