

Swedish-Style Meatballs & Gravy



Cook: 15 mins



Easy



Serves: 2-3

These Swedish-style meatballs in delicious gravy are spiced to perfection. They are quick and easy to make. Perfect for a mid-week meal with the family when you've limited time to cook.



INGREDIENTS

- 1 bag of Korkers Swedish-style meatballs
- 50g butter
- ¼ cup of plain flour
- ¼ teaspoon of ground nutmeg
- ¼ teaspoon of allspice
- 2 cups of beef stock
- Chopped parsley (to garnish)
- 1 tablespoon of Worcestershire sauce
- 2 tablespoons of sour cream
- Salt and pepper

METHOD

1. Preheat the oven to 225°C. Put the meatballs on a baking sheet and place in the centre of the oven for 15 minutes until cooked. In the meantime, cook the sauce.
2. Melt the butter in a medium saucepan. Add the flour and mix with a wooden spoon to a paste. Add the allspice and nutmeg.
3. Slowly pour in the stock and Worcestershire sauce until combined and smooth. Cook on a low heat until thickened.
4. Add the sour cream and stir. Season to taste.
5. When the meatballs are cooked, add to the sauce. Serve with your favourite egg pasta or rice. Garnish with parsley.

