

Name of Food	Ingredients	Method
Meatball & mozzarella bake	<ul style="list-style-type: none"> <li>• 400g pack raw beef meatball (about 15)</li> <li>• 2 x 400g cans cherry tomatoes</li> <li>• 1 small rosemary focaccia loaf, chopped into large chunks</li> <li>• 2 x 125g balls mozzarella, torn</li> <li>• handful fresh basil or oregano leaves</li> </ul>	<ol style="list-style-type: none"> <li>1. Heat oven to 200C/180C fan/gas 6. In a large roasting tin, toss the meatballs with the cherry tomatoes. Season well and cook for 20 mins.</li> <li>2. Scatter over the chopped focaccia and mozzarella. Season and sprinkle over a handful of herbs then return to the oven for 15 mins, until the bread is crispy and the cheese melted.</li> </ol>