



Meatball Marinara Stuffed Garlic Bread


Morrisons
SAVERS

Your SAVERS recipe

Preheat the oven to 180C/350F/Gas 4

FOR THE MEATBALLS

- 750G** Savers Beef & Pork Mince
- 1** Medium Onion
- 1** Medium Egg

FOR THE MARINARA SAUCE

- 2** Cans Chopped Tomatoes
- 1** Medium Onion Finely Chopped
- 1/2 tsp** Italian Mixed Herbs
- 2** Cloves garlic

FOR THE GARLIC BREAD

- 1** large baguette
- 200g** butter softened
- 1/2 tsp** Italian Mixed Herbs
- 1 tsp** lemon juice (optional)
- 1** Bulb Garlic
- 3 tbsp** vegetable oil
- 240g** grated mozzarella & cheddar mix



From your cupboard

Salt & Pepper
Oil

Leftovers?



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Stuck on what to serve for tea? Pick up our Savers beef and pork mince for just £2.85 and save your midweek meal, and your pennies in a one stop shop with this delicious meatball sub...

Can we have seconds.

1 For the meatballs

For the meatballs - In a large mixing bowl place the minced beef and pork, finely chopped onions, a pinch of salt of pepper and 1 egg. Heat 1tbsp oil in a large frying pan, then fry the meatballs in the pan for 2-3 minutes until brown on all sides.

2 Garlic Bread

Take 1 whole bulb of garlic and cut the top off the bulb to give access into all the bulbs of garlic. Take a square of tinfoil big enough to wrap the garlic up it. Place the garlic in the middle of the tinfoil, then wrap the tinfoil up the edges of the garlic. Once the garlic is cupped in the foil, pour 3 tablespoons of oil into the centre of the garlic. Carefully wrap the garlic up so the oil doesn't escape. Place on a tray in the oven for 20 mins.

I prefer to roast/confit my garlic prior to making the garlic butter. The soft roasted garlic tastes sweeter and less likely to repeat on you after your meal.

3 Finish the meatballs

Add the meatballs to the sauce and gently simmer for 3-5mins, basting the meatballs in the sauce. Remove from the heat, then leave to rest for 5 mins.

4 Enjoy

To serve, cut along the length of the baguette but not all the way through, then open it up and scoop in the meatballs and sauce. Press the baguette shut and cut in half to serve.



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