



UCCOOK

Cheesy Beef Meatballs & Wonton Dippers

with leeks & sour cream

Hands-on Time: 40 minutes

Overall Time: 60 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Kate Gomba

Wine Pairing: Creation Wines | Creation Pinot Noir

Nutritional Info

	Per 100g	Per Portion
Energy	789kJ	4356kJ
Energy	189kcal	1042kcal
Protein	10.6g	58.4g
Carbs	9g	49g
of which sugars	2.6g	14.3g
Fibre	1.2g	6.4g
Fat	12.1g	66.8g
of which saturated	5.4g	29.9g
Sodium	223mg	1231mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Soy

Spice Level: None

Eat Within 3 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
12	16	Beef Meatballs
300g	400g	Leeks
2	2	Garlic Cloves <i>peel & grate</i>
60ml	80ml	Spice Blend <i>(15ml [20ml] NOMU Italian Rub, 15ml [20ml] Garlic Powder & 30ml [40ml] NOMU BBQ Rub)</i>
15ml	20ml	Dried Thyme
300ml	400ml	Tomato Passata
180g	240g	Cheddar Cheese <i>grate</i>
15	20	Wonton Wrappers <i>cut into triangles</i>
125ml	160ml	Sour Cream

From Your Kitchen

Oil (cooking, olive or coconut)

Water

Sugar/Sweetener/Honey

Paper Towel

Seasoning (salt & pepper)

1. MEATBALLS Preheat the oven to 200°C. Place a pan over medium heat with a drizzle of oil. When hot, fry the meatballs until lightly golden but not cooked through, 2-3 minutes (shifting as they colour). Remove from the pan and place in an ovenproof dish.

2. SAUCE Trim the leeks at the base and cut in half lengthways. Rinse the leeks and roughly slice. Return the pan to medium heat with a drizzle of oil if necessary. When hot, fry the leeks until soft and lightly golden, 5-6 minutes. Add the garlic, the spice blend, and the thyme. Fry until fragrant, 2-3 minutes. Mix in the tomato passata, and 300ml [400ml] of water. Simmer until slightly reduced and thickening, 10-12 minutes. Remove from heat, add a sweetener (to taste), and seasoning. Pour the sauce over the meatballs and scatter over the cheese.

3. CHEESY MOMENT Place the ovenproof dish in the hot oven and bake until the cheese is melted and lightly golden, 8-10 minutes. Remove from the oven.

4. WONTON WRAPPERS Return the pan, wiped down, to high heat with enough oil to cover the base. When hot, fry the wonton wrappers until crispy and golden, 30-60 seconds per side. You may need to do this step in batches. Drain on paper towel and season.

5. TIME TO EAT Dish up the saucy cheesy meatballs, top with dollops of sour cream, and side with the wonton wrappers for dipping. Well done, Chef!