

Fruity Pork Meatballs

Ingredients:

450g Pork mince

1 Small apple, peeled and grated

1 small garlic clove crushed

25g fresh white breadcrumbs

For the sauce

1 onion

1 Clove of garlic

1 tsp mixed herbs

400g tin chopped tomato

1 red pepper

Method:

1. Fry then onion and red pepper in a little oil until soft
2. Add the garlic and mixed herbs
3. Add the chopped tomato and simmer for 30 mins
4. For the meatballs mix all the ingredients together and shape into balls
5. Cook the meatballs for 25 to 30 mins in the oven then add to the sauce for 10 mins before serving