



Meatballs with cheese in tomato sauce



Ingredients

- 500 gram lean beef mince
- 1 sachet of minced spices
- 1 Henri Willig pepper cheese
- 1 onion
- 1 clove of garlic
- 800 grams of diced tomatoes

Preparation

Meatballs with a little spice!

Preparation:

- Season the low-fat minced meat with the mince herbs and pepper jack cheese (add as much as you like). Make about 10 meatballs from the minced meat.
- Heat a frying pan on the stove and fry the meatballs brown all around within about 4 minutes.
- Chop the onion and finely chop the garlic. Add these to the pan with minced meat and fry together for another two minutes.
- Add the cans of tomato sauce and bring to the boil. Then simmer for 15 minutes on low heat with the lid on the pan.
- Season to taste with salt and pepper and serve.

Voilà, a tasty snack! Thanks @thamargoesbananas for this easy recipe.