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ITALIAN MEATBALL BAKE  
RECIPE

## ITALIAN MEATBALL BAKE



COOK TIME

20 mins

PREP TIME

15 mins

SERVES

4 x

ITALIAN MEATBALL BAKE

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# INGREDIENTS

- 4 cups (450 g) Beef Mince
- 1 Tsp Salt
- 2 cans (400 g each) Tomatoes
- 2 Tbsp MasterFoods™ Garlic Powder
- 2 Tbsp MasterFoods™ Onion Powder
- 1 cup (200 g) Chopped Tomatoes
- 1 cup (180 g) Olives
- 1 cup (150 g) sliced Carrots
- 2 cups (300 g) finely sliced Potatoes
- 2 Tbsp Olive Oil
- 2 Tbsp MasterFoods™ Garlic Powder
- 2 Tsp MasterFoods™ Onion Salt
- 2 Tbsp grated Parmesan

## RELATED PRODUCTS



MASTERFOODS Seasoning Onion Salt 68g Jar

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MASTERFOODS Spice Garlic Powder 50g Jar

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MASTERFOODS Spice Onion Powder 40g Jar

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## METHOD

1. 1.  
Make the Meatballs by mixing the Mince with the Salt and make 24 small Meatballs.
2. 2.  
Place them down in a baking dish and pour over the cans of Tomatoes, MasterFoods™ Garlic and Onion Powders, Chopped Tomatoes, Olives, and Chopped Carrots. Stir it gently through.
3. 3.  
Place on top, a layer of finely sliced Potatoes. Drizzle with the Olive Oil. Sprinkle with MasterFoods™ Garlic Powder, and the Onion Salt.
4. 4.  
Top with the Grated Parmesan and bake uncovered at 200C for 20 minutes. Serve with a fresh Salad and extra Parmesan.

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