



Turkey meatballs with spicy tomato sauce and toast



20 minutes



10 persons



Ingrediënten

- 30 Turkey meatballs (defrosted)
- 1 onion
- 1 clove garlic
- Dash of olive oil
- 0.5 l peeled tomatoes in pieces
- Cayenne pepper
- Pepper & salt
- 1/6 bunch flat leaf parsley
- 10 slices of toast
- 1 fresh tomato

Bereiding

Clean the onion and garlic and cut them into fine brunoise pieces.

Lightly sauté the onion and garlic in a dash of olive oil. Add the peeled tomatoes cut into pieces and season with the cayenne pepper and a pinch of salt. Let everything cook through properly.

Add the balls to the sauce and let them simmer for ± 5 min. with the lid closed.

Serve in bowls and finish with flat leaf parsley.

Fry the toast in olive oil, rub over with tomato and season with pepper and salt.

Meer lekkere recepten op Volys.be!

Volys - Oudstrijderslaan 11, B-8860 Lendeledede, Belgie
Tel: (32) (0)51 335020 - Fax: (32) (0)51 314815 - www.volys.be - info@volys.be