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.

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