



Turkey Balls

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

150g turkey mince
50g breadcrumbs
25ml milk
1 tsp oregano
1 tsp parsley
1 tbsp olive oil
5 cherry tomatoes, halved
1 tbsp tomato puree
Couple of small carrots, sliced
3 mushrooms, sliced
Half a red onion, diced

Fresh pasta to serve

Instructions

- 1) Stir the breadcrumbs with the milk in a bowl. Add the mince, some oregano and parsley. Give it a good mix!
- 2) Shape into little balls.
- 3) Get your pasta on the boil in slightly salted water. If you want to save on washing up like I always do, boil the carrots too at the same time.
- 4) Add oil to a hot wok or large saucepan and cook the balls - don't forget to turn them around every now and again to make sure they're cooked all over - I used chopsticks to do this!

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- 5) Gradually add the veg (including the boiled carrots) and tomato puree with a little water. Tip in more oregano and parsley.
 - 6) Allow to simmer until all is cooked and the sauce is nice and hot.
 - 7) Drain the pasta and dish up!