Oven Baked Mighty Meatballs

These mighty meatballs are not only delicious but they are super easy and fun for small hands to make. Serve with spaghetti and your favourite grated cheese, or you could also try them with rice, mashed potato or crusty bread.

Serves 4

You will need:

For the meatballs

400g minced beef

6 cream crackers

1 clove of garlic

1 teaspoon Dijon mustard

1 sprig of fresh rosemary (optional)

2 tsp dried oregano

1 free range egg

For the sauce

700ml passata

1 clove of garlic

Small bunch of basil

Salt and pepper to season

To make your meatballs

1 Place your cream crackers into a large food bag and tie a knot in the top.

2. Using a rolling pin, give the crackers a good bash until they have turned into fine crumbs.

3. Pick the rosemary leaves off the woody stalks and finely chop.

4. Peel the garlic and finely chop.

5. Using a large mixing bowl, mix together the minced beef, crushed crackers, rosemary and garlic. Measure the oregano and mustard and add to the bowl.

6. Mix well and season with salt and pepper.

7. Beat the egg in a small bowl and add ¾ of it to the meat mixture. Mix well.

8. With clean hands turn the mixture out on to a chopping board. Separate into four parts. Take one part of the mixture, roll in the palms of your hands & form five little meatballs. Repeat with the three other parts. You should end up with twenty meatballs.

9. Put the meatballs on a plate, cover and chill in the fridge for twenty minutes.

10. Meanwhile, finely chop the second clove of garlic and basil.

11. Pour the passata into a bowl and mix through the garlic and basil. Season with a little bit of salt and pepper.

12. Place the meatballs in an oven proof dish. Pour over the tomato sauce and bake for 30 minutes at 180C.