



Macaroni Meatball Bake

50 MINUTES | SERVES: 4

INGREDIENTS

- 400g Peppercorn Extra Lean Meatballs
- 300g macaroni pasta
- 100g pancetta
- 50g unsalted butter
- 2 cloves garlic, crushed
- ½ cup (50g) plain flour
- 4 cups milk
- 4 thick slices stale bread
- 2 tbsp fresh rosemary leaves
- 1 cup (100g) grated mature cheddar cheese
- ½ cup (25g) grated parmesan cheese
- 1 tbsp Dijon mustard
- 1 cup cooked peas

PREPARATION

1. Preheat oven to 180°C. Cook pasta in a medium saucepan of boiling water until tender. Drain.
2. Place meatballs and pancetta on a lined oven tray. Drizzle 2 teaspoons of olive oil over meatballs. Bake for 10 minutes or until pancetta is crisp and meatballs are browned. Set aside.
3. In a saucepan melt butter, add garlic, cook for 1 minute. Add flour, cook, stirring for 1 minute. Stir in milk, cook until sauce boils and thickens. Cool.
4. To make breadcrumb topping, use a food processor to blend bread, rosemary, and pancetta to a coarse consistency. Drizzle with olive oil, toss to combine.
5. Stir cheeses and mustard into sauce. Season with salt and pepper. In a large bowl combine with pasta, meatballs, peas.
6. Pour mixture into an 8 cup oven proof dish. Top with breadcrumb mixture. Bake for 20 minutes or until browned. Serve with mixed leaf salad if desired.