Beef & Feta Meatballs

Juicy beef and feta meatballs simmered in a rich tomato broth, served with tender broccolini for a hearty, wholesome meal.

Recipe supplied by Campbell's.

Ingredients

500g lean beef mince

1 ½ tsp fresh rosemary, finely chopped

1 tsp lemon rind

¼ cup uncooked quinoa

1 tbsp olive oil

500ml Campbell's Real Bone Broth Beef

2 tbsp tomato paste, no added salt

2 tbsp cornflour

2 tbsp reduced-fat feta cheese

1 bunch broccolini, steamed

Method:

1. Combine beef, rosemary, lemon and quinoa in a medium bowl. Roll tablespoons of mixture into balls.
2. Heat oil in a medium-large frypan over medium to high heat. Add meatballs; cook, turning occasionally for about 4-5 minutes, or until browned.
3. Add Campbell’s Bone Broth Beef and tomato paste to pan and gently stir, cover and cook for 5 minutes. Combine cornflour and 2 Tbsp warm water in a small bowl and whisk into frypan, cook for a further 10 minutes or until sauce has thickened and meatballs are cooked through.
4. Spoon among serving bowls, top with crumbled feta, serve with steamed broccolini.