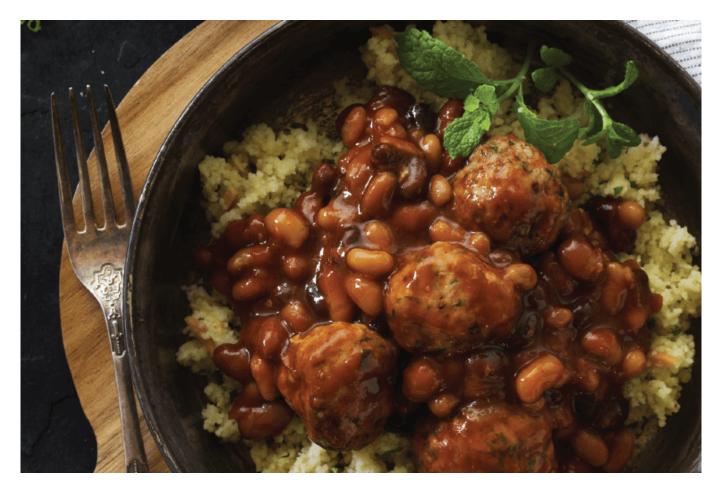
Pork Meatballs With Beans



When smoky meets pork, it's a heavenly combination. Try it for yourself if you don't believe us. *Recipe supplied by F. Whitlock & Sons.*

Ingredients

- 200g pork mince
- 1/2 tsp ground smoked paprika
- 1 tbsp chopped parsley
- 1/2 cup instant couscous
- 2 tbsp slivered almonds, toasted (optional)
- Handful fresh mint leaves, chopped (optional)
- 420g can F. Whitlock & Sons Killer Beans in a Smoky Campfire BBQ Sauce

Yoghurt Sauce (optional)

- 1/2 cup natural unsweetened yoghurt
- 1 tbsp chopped mint

Method:

- Preheat oven to 180°C (fan assisted). Mix the pork with ground smoked paprika, parsley and salt and pepper to season. Roll into 8 even sized balls. Place in an ovenproof dish. Drizzle meatballs with a little olive oil. Bake for 20 minutes, or until meatballs are cooked.
- 2. While meatballs are cooking prepare the couscous according to packet instructions. When cooked toss through the toasted almonds and chopped mint if wished.
- 3. Heat F. Whitlock & Sons Killer Beans in a Smoky Campfire BBQ Sauce in a saucepan on the stove top. Once hot add the meatballs and stir to mix through the beans. Serve over the prepared couscous and add a dollop of yoghurt and mint sauce.
- 4. Yoghurt and Mint Sauce: Mix together yoghurt and chopped mint.