

Chorizo Albondigas with Pork Belly, White Beans, Tomato & Herbed Breadcrumbs Served with Rocket Salad & Garlic Ciabatta Loaf (Serves 4)

INCLUDES:

-Pork belly & chorizo albondigas in tomato sauce and white beans
-Herbed Breadcrumbs

-Rocket
-Verjus Vinaigrette
-Garlic Bread

SUGGESTED METHOD

1. Pre-heat your oven to 375F (190C)
2. Gently open the bag of pork belly, chorizo albondigas and white beans in tomato sauce and spread evenly into an oven proof dish; ensure it is large enough to allow the meatballs and pork belly to stick out just slightly above the sauce. Place into pre-heated oven for 35 minutes uncovered.
3. After 35 minutes the sauce should have began to bubble nicely, you can spread the herbed breadcrumbs over the top of the casserole evenly and return to the oven for another 10-12 minutes to brown the breadcrumbs.
4. At the same time place your garlic bread(in it's foil) into the oven also for 10-12 minutes.
5. Once the time is up, check both the pork belly and albondigas as well as the garlic bread. If the breadcrumbs have browned nicely and the garlic bread is hot inside with the butter fully melted, then remove from the oven to rest for a few minutes.
6. Dress the rocket leaves in a bowl with the verjus vinaigrette and a pinch of salt & pepper & scatter the leaves over the top of the pork belly and albondigas
7. Serve and enjoy with a bottle of CedarCreek Estate Cabernet Merlot or Platinum Desert Ridge Merlot.