Easy Cheesy Meatballs

40 MINUTES | SERVES: 4-6

INGREDIENTS

- 6 Peppercorn Extra Lean Beef Sausages

- 200g Mozarella or tasty cheese

- Olive oil cooking spray

- 500g of tomato based sauce

PREPARATION

1. Remove skin from raw Peppercorn Beef Sausages and break each sausage in half.

2. Cut 12 cubes of cheese (approx 1cm in size).

3. Wrap each piece of raw meat around a cube of cheese.

4. Heat a frying pan and spray with cooking oil.

5. Lightly brown the meatballs all over in frying pan.

6. Cover with your favourite tomato based sauce and simmer until meatballs are cooked through.

7. Serve over rice or pasta.