



# Susie B's Meatballs with Crushed Potato Salad

SERVES: 4

## INGREDIENTS

- 500g Peppercorn Extra Lean Meatballs
- 600g potatoes
- 3 sprigs rosemary, destemmed
- 4 garlic gloves, peeled and sliced
- 1 red onion, cut into wedges
- 2 tbsp balsamic vinegar
- 2 tsp wholegrain mustard
- 2 cups rocket leaves, washed
- 2 tbsp olive oil

## PREPARATION

1. Heat a **tblsp** of olive oil in a pan over a medium heat and cook the meatballs for 1-2 minutes each side.
2. For the potatoes, preheat the oven to 180°C.
3. Bring a large pot of salted water to the boil. Boil potatoes for 10-12 minutes. Strain, place in a bowl and toss with the red onions, rosemary, garlic and the remaining olive oil.
4. Place the mixture on a baking tray and bake for 10 minutes.
5. For the dressing, combine the balsamic vinegar, the rest of the olive oil and mustard. Mixing well.
6. Serve with a side of rocket and enjoy!