



YSGOL CWM BROMBIL COMMUNITY

Messy Meatball Buns

MAKES 4 | **COOKS IN** 25 MINUTES

Ingredients:

- 400g Lean minced beef
- 8 Heaped teaspoons green pesto
- 1 x 400g tin of plum tomatoes
- 1 x 125g ball of mozzarella
- 4 Soft burger buns



Method:

1. Use your clean hands to scrunch the minced beef with half the pesto and a pinch of sea salt and black pepper.
2. Split into 12 pieces and, with wet hands, roll into balls. Brown the balls all over in a non-stick frying pan on a high heat with 1 tablespoon of olive oil, shaking the pan regularly.
3. Once the balls are golden and gnarly, pour in the tomatoes, breaking them up with a wooden spoon, along with just a quarter of a tin's worth of water.
4. Bring to the boil, slice the mozzarella, lay over the balls, pop the lid on, and leave to thicken for 5 minutes on a medium heat.
5. Meanwhile, warm your buns in a large dry non-stick frying pan or in the oven on a low heat.
6. Split each bun and spread one heaped teaspoon of pesto inside. Divvy up the balls and mozzarella with a little sauce, serving the rest on the side for dunking.