



Lebanese Style Meatballs in Tomato Sauce

with Spinach, Couscous and Flaked Almonds

26

Calorie Smart 30-35 Minutes • Medium Spice • 2 of your 5 a day • Under 650 Calories



Couscous



Chicken Stock Paste



Garlic Clove



Panko Breadcrumbs



Shawarma Seasoning Mix



Beef Mince



Carrot



Tomato Passata



Beef Stock Paste



Baby Spinach



Toasted Flaked Almonds

Pantry Items

Oil, Salt, Pepper, Sugar

Before you start

Our fruit and veg need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Kettle, bowl, cling film, garlic press, baking tray, grater and frying pan.

Ingredients

Ingredients	2P	3P	4P
Couscous 13)	120g	180g	240g
Chicken Stock Paste	10g	15g	20g
Garlic Clove**	2	3	4
Panko Breadcrumbs 13)	10g	15g	20g
Shawarma Seasoning Mix	1 sachet	1 sachet	2 sachets
Beef Mince**	240g	360g	480g
Carrot**	1	1½	2
Tomato Passata	1 carton	2 cartons	2 cartons
Beef Stock Paste	10g	15g	20g
Baby Spinach**	40g	100g	100g
Toasted Flaked Almonds 2)	15g	25g	25g
Pantry	2P	3P	4P
Boiled Water for the Couscous*	240ml	360ml	480ml
Salt for the Breadcrumbs*	¼ tsp	½ tsp	½ tsp
Water for the Breadcrumbs*	2 tbsp	3 tbsp	4 tbsp
Sugar for the Sauce*	¾ tsp	1 tsp	1¼ tsp
Water for the Sauce*	100ml	150ml	200ml

*Not Included **Store in the Fridge

Nutrition

Typical Values for uncooked ingredient	Per serving	Per 100g
Energy (kJ/kcal)	2675 /639	684 /163
Fat (g)	26.6	6.8
Sat. Fat (g)	9.4	2.4
Carbohydrate (g)	61.0	15.6
Sugars (g)	12.2	3.1
Protein (g)	40.1	10.3
Salt (g)	3.46	0.89

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Points™ values based on low-cal cooking spray oil.

Allergens

2) Nuts 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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Bring on the Couscous

Preheat your oven to 220°C/200°C fan/gas mark 7. Boil a full kettle.

Put the **couscous** in a bowl. Pour in the **boiled water for the couscous** (see pantry for amount), stir in the **chicken stock paste**, then cover tightly with cling film. Leave to the side for 8-10 mins or until ready to serve.

Meanwhile, peel and grate the **garlic** (or use a garlic press).



Make your Tomato Sauce

Meanwhile, trim the **carrot**, then coarsely grate (no need to peel).

Heat a drizzle of **oil** in a large frying pan on medium-high, then add the **grated carrot**, remaining **shawarma seasoning mix** and remaining **garlic**. Fry until fragrant, 1-2 mins.

Stir in the **passata**, **beef stock paste**, **sugar** and **water for the sauce** (see pantry for both amounts). Cook until thickened, 6-7 mins.



Make the Meatballs

In a large bowl, combine the **breadcrumbs**, **salt** and **water for the breadcrumbs** (see pantry for both amounts) with a **quarter** of the **shawarma seasoning mix**, then add the **beef mince** and **half** the **garlic**.

Season with **pepper** and mix together with your hands.

Roll into even-sized balls, 5 per person.

Pop the **meatballs** onto a large baking tray.

IMPORTANT: Wash your hands and equipment after handling raw mince.



Add the Spinach

Once the **sauce** has thickened, add the **spinach** to the pan a handful at a time until wilted and piping hot, 1-2 mins.

Once the **meatballs** are cooked, stir them through the **sauce**. Taste and season with **salt** and **pepper** if needed.



Ready, Steady, Bake

When the oven is hot, bake the **meatballs** on the top shelf until browned on the outside and cooked through, 12-15 mins. **IMPORTANT:** The meatballs are cooked when no longer pink in the middle.



Finish and Serve

When ready, fluff up the **couscous** with a fork and share between your bowls.

Top with the **Lebanese style meatballs**, spooning over the **sauce** from the pan.

Scatter over the **flaked almonds** to finish.

Enjoy!

