



Cooking with Jax Hamilton

Rustic Napolitana bake with Meatballs

Sometimes all you need is a little creativity paired with amazing ingredients. Here I've used the art of "maltagliati" Italian for 'little cut pieces' and created this rustic and delicious bake. Where a few sheets of lasagne can go a long, long way.

Prep time: 10 min
Cook time: 30 Min
Serves: 4

Ingredients

Drizzle of olive oil
1 shallot or small onion, finely chopped
1 clove garlic, finely chopped
1 tbsp Italian mixed herbs
380g Pasta Vera Rustic Napolitana Sauce
12 cooked meatballs
2 sheets of Pasta Vera Fresh Lasagne Sheets, roughly chopped
125g mozzarella, ripped
Handful fresh basil leaves, ripped
Salt and freshly ground black pepper
Parmesan, for garnish

Method

Preheat your oven to 180.

Drizzle your oil into a non-stick frying pan. Add the chopped shallot and garlic.

Sauté with a pinch of salt until soft and fragrant. Remove pan from the heat. Add the mixed herbs and stir through the Napolitana sauce (yeah go on then, add a little water to the tub and get the last puddle of that beautiful sauce).

Tumble in the meatballs. Mix in the chopped lasagne sheets, then gently toss through the mozzarella and basil.

Add salt to taste and plenty of freshly ground black pepper.

Pour into an oven dish, pop in the oven for 20 minutes, or until bubbling and golden.

Remove, garnish with plenty of parmesan and back in the oven for another 10 minutes.

Serve : With a tossed green salad, a fresh crusty loaf. Or plenty of oozy garlic bread.

Jax Says :For vegetarians, feel free to swap the meatballs for cooked falafels or veggie balls.

