

## **Baked Cheesy Pasta Meatballs**

SERVES: 2 TIME: 30 MINS

### **Ingredients:**

16 pcs frozen meatballs  
15g **BASTISAR** dried durum wheat pasta ELK shape  
250g whipping cream  
200g **ARLA** cheddar cheese, grated  
30g diced tomatoes  
30g tomato paste  
10g onion  
5g garlic  
1 tbsp corn flour  
2 tbsp ketchup  
2 tbsp sugar  
3 cherry tomatoes  
3 bay leaves  
1 sprig of oregano  
1 sprig of basil  
**FALKSALT** seasalt  
Freshly ground black pepper

### **Making the pasta:**

1. Boil **BASTISAR** pasta for 10 mins until al dente.

### **Whipping up the cheese sauce:**

1. Add whipping cream into a pot.  
2. Stir in corn flour and 100g of grated **ARLA** cheddar cheese.  
3. Season well with **FALKSALT** sea salt and black pepper.  
4. Mix well and simmer until sauce thickens.

### **Crushing the Tomato Concasse:**

1. Sauté chopped onion, garlic, oregano and bay leaves in **SMAKRIK** rapeseed oil over high heat.  
2. Add diced tomatoes, tomato paste and ketchup.  
3. Season with salt, pepper and sugar.  
4. Stir well and simmer until fully cooked.

### **Creating the layers:**

Brush a thin layer of oil on the base of IKEA 365+ glass container.

Layer 1: Lay out cooked pasta on the base.

Layer 2: Spread cheese sauce evenly.

Layer 3: Add a generous amount of tomato concasse.

Layer 4: Arrange 16 IKEA frozen beef or plant meatballs.

Layer 5: Top it off grated **ARLA** cheddar cheese.

### **Baking the dish:**

Bake in oven at 180°C for 10 mins.

### **Serving and plating:**

1. Garnish with fresh basil and cherry tomatoes.  
2. Dig in and enjoy.