

## **Meatballs with Roasted Greens**

SERVES: 4 TIME: 60 MINS

### **Ingredients:**

40 pcs frozen meatballs  
600g french green beans  
400g cherry tomatoes  
80g breadcrumbs  
2 lemons  
1 tbsp **SMAKRIK** rapeseed oil, butter flavour  
2 tbsp chopped fresh rosemary, thyme and parsley  
2 tbsp sugar  
400ml béarnaise sauce  
**FALKSALT** sea salt  
Freshly ground black pepper

### **Roasting the greens:**

1. Preheat oven to 210°C.
2. Prepare baking sheet on baking tray.
3. Trim the ends of the green beans.
4. Place green beans on one side and cherry tomatoes on the other side of the baking tray.
5. Drizzle oil over them evenly.
6. Season with salt and pepper to taste.
7. Place in oven and bake for 15 - 20 mins until green beans are golden around the edges and tomatoes are soft.
8. Remove tomatoes from the oven and set it aside to rest.
9. Lower oven temperature to 175°C.
10. Add a teaspoon of butter and breadcrumbs to the green beans for about 5 - 10 mins.

### **Preparing the meatballs:**

1. Pan sear meatballs of your choice according to instructions on the packet.

### **Charring the lemons:**

1. Slide lemons in half.
2. Pat sugar on cut side.
3. Place lemons cut side down on skillet over high heat for 2 - 3 mins until they're charred.

### **Serving and plating:**

1. Serve roasted tomatoes, green beans with charred lemons and meatballs topped with freshly chopped rosemary, thyme and parsley with a side of béarnaise sauce on the side.