

SHARING IS CARING ALBONDIGAS WITH VEGETARIAN BALLS

INGREDIENTS

1 pack Garden Gourmet Balls
1 can diced tomatoes (400 g)
1 small onion
1 garlic clove
2 tbsp olive oil
salt and pepper

 2 SERVINGS

 20 MIN

 EASY

Try these vegetarian Garden Gourmet Balls in a tasty tomato and garlic sauce. Delicious and easy snack to share on your Valentine's day.

PREPARATION

1. Sautéed garlic and onion

Chop the onion and garlic and fry them in the oil until translucent.

2. Simmer vegetarian balls in tomato sauce

Add the tomato cubes and bring to the boil. Let it simmer for about 15 minutes and add the Garden Gourmet vegetarian balls.

3. Enjoy these deliciously flavorful bite!

Simmer for another 5 minutes until the balls are completely warm and serve with picks.

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