



Elvea, festa all'italiana

Tajine of lamb meatballs with bulgur



Ingredients for 4 Persons

3 tablespoons	olive oil
500 g	lamb meatballs
2	red bell peppers
690 g	ELVEA Passata - Plain
1 tablespoon	harissa
1 bunch	coriander
1 pakken	bulgur
	pepper
	salt

Preparation

- Heat the olive oil in a tagine or a casserole. Fry the meatballs until they brown. Remove them from the casserole. Fry the peppers in the cooking fat for 4 minutes.
- Add the harissa to the bell peppers and fry gently for 1 min. Place the meatballs between the peppers and pour in the passata. Bring to the boil.
- Turn down the heat and simmer the meatballs covered in 20 min.
- Finely chop the coriander. Take the tagine from the heat. Add the coriander and season with pepper and salt.
- Serve with bulgur.

