



Elvea, festa all'italiana

Tajine of lamb meatballs with bulgur



Ingredients for 4 Persons

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|---------------|-----------------------|
| 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.

