



VEGETARIAN SWEET AND SOUR MEATBALLS

Ingredients

For 2 people

Meatballs:

4 eggs
200g shredded Cheddar
65g cottage cheese
1 onion
100g chopped pecans
1 tsp dried basil
1/2 tsp salt
1/4 tsp dried sage
350g seasoned bread crumbs

Sweet and Sour Sauce:

60g vegetable oil
60g white vinegar
150g apricot jam
150g ketchup
1 onion
1 tsp dried oregano
1 dash hot pepper sauce

Steps

- 1.** In a large bowl, mix together the eggs, cheddar cheese, and cottage cheese until well blended. Mix in the onion, pecans, basil, salt and sage. Stir in bread crumbs.
- 2.** Form the mixture into small balls, and place them in a baking dish.
- 3.** In another bowl, whisk together the vegetable oil, vinegar, apricot jam, ketchup, the onion, oregano and hot pepper sauce. Pour over meatballs.
- 4.** Bake uncovered in a preheated oven to 175°C for 35-40 minutes, until meatballs are firm, and sauce is thick and bubbly.