Turkey Meatballs and Mash
RECIPE

Turkey Meatballs and Mash

Cook	30 mins
Prep	15 mins
Makes	4 servings

When life gives you meatballs... You eat them! Tender turkey meatballs paired with creamy mashed potatoes create a delightful mix of flavours and textures. Comforting and delicious!

INGREDIENTS

- 500g Dolmio Tomato and Basil Meatballs Sauce
- 1 onion (100g)
- 1 garlic clove
- 50g grated parmesan
- 500g turkey thigh mince
- Freshly ground black pepper
- 1kg Maris Piper potatoes
- 75mls milk
- 25g butter

Instructions

1. Preheat the oven to gas 6/200C. Pour the Dolmio Tomato and Basil Meatballs Sauce into a casserole dish and set aside.
2. Peel and finely chop the onion and garlic then add to a large bowl along with the cheese, turkey and black pepper. Use your hands to mix well, then form into 16 evenly sized meatballs.
3. Place the meatballs into the casserole dish, gently spoon over the sauce and bake for 30 minutes, stirring halfway through.
4. To make the mashed potato peel the potatoes and chop into 2cm chunks. Bring a large pan of water to the boil, add the potatoes and simmer for 10 - 15 minutes until a knife passes through them easily.
5. Remove from the heat, drain through a colander and then place the colander filled with the potatoes back over the empty pan for 5 minutes to further release any liquid. Empty the saucepan of additional water, tip the potatoes back into it with the milk, butter and any seasoning you wish to add. Mash well until really creamy and smooth.

6. Serve the meatballs with the creamy mashed potato.

More Recipes Like This



Courgetti Bolognese

Cooking time

30 mins

Prep time

15 mins



Chicken, Spinach and Parmesan Gnocchi Bake

Cooking time

20 mins

Prep time

20 mins

Salmon and Broccoli Pasta Bake

Cooking time

20 mins

Prep time

15 mins

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