

## PORK BALL KEBABS



Makes 6 kebabs



Prep Time 15 minutes



Cook Time 10 minutes



### INGREDIENTS

- 400g pork mince
- ¼ cup chopped parsley
- ½ small apple, grated
- ¼ cup **Wattie's 50% Less Sugar\* Tomato Sauce**
- 3 button mushrooms, halved
- ½ red capsicum, cut into pieces
- 1 small courgette, thickly sliced

### METHOD

1. Preheat the grill to 200°C.
2. Mix together the pork mince, parsley, apple and **Wattie's 50% Less Sugar\* Tomato Sauce** and salt and pepper to season. Roll mixture into 18 balls.
3. To assemble the kebabs. Carefully push the kebab skewer through a pork ball. Then skewer mushroom, capsicum, pork ball, courgette, red onion and finally a

- ½ small red onion, cut into large pieces
- 6 kebab skewers

pork ball. Place on a tray. Refrigerate for 30 minutes.

4. Place kebabs in oven and fan grill for 15 minutes, turning frequently, or until the pork is cooked through. Serve with extra **Wattie's 50% Less Sugar\* Tomato Sauce**

## TIPS

Try this recipe with the new **Wattie's 50% Less Sugar\*\* Ezy Squeeze Bottle!**



\* Compared to regular **Wattie's Tomato Sauce 560g** based on same comparative volume.

\*\* Compared to regular **Wattie's Tomato Sauce 565g**.