

Pretzel meatball pan with mozzarella



> 30 min.



Simple



Zubereitung

1. Dice the pretzels and soak in milk for 10 minutes.
2. Meanwhile, chop half a bunch of parsley.
3. Squeeze out the soaked pretzels and knead with the minced beef, parsley, egg yolk and plenty of salt and pepper. Shape the mixture into mini meatballs and fry in hot oil for approx. 4 minutes on each side.
4. Preheat the oven to 200 °C fan.
5. Wash and quarter the courgettes, peel and chop the onion and garlic. Fry everything together with the pimientos in the frying fat for 5 minutes and then season well with salt and pepper.
6. In the meantime, halve the tomatoes and slice the mozzarella ball.
7. Place the fried vegetables in an ovenproof dish, arrange the meatballs on top, add the tomatoes and top with the mozzarella slices. Place the dish in the oven until the mozzarella has melted.
8. Chop the remaining parsley, sprinkle over the finished dish and serve.

Zutaten

- 2 pretzels (pretzels)
- 1 pack of GOLDSTEIG mozzarella balls
- 100 ml milk
- 1 bunch of parsley
- 300 g minced beef
- 2 egg yolks
- salt & pepper
- 6 tbsp olive oil
- 2 courgettes
- 1 onion
- 2 garlic cloves
- 300 g pimientos
- 300 g cherry tomatoes