

# SHARING IS CARING ALBONDIGAS WITH VEGETARIAN BALLS

## INGREDIENTS

1 pack Garden Gourmet Balls  
1 can diced tomatoes (400 g)  
1 small onion  
1 garlic clove  
2 tbsp olive oil  
salt and pepper

 2 SERVINGS

 20 MIN

 EASY

Try these vegetarian Garden Gourmet Balls in a tasty tomato and garlic sauce. Delicious and easy snack to share on your Valentine's day.

## PREPARATION

### 1. Sautéed garlic and onion

Chop the onion and garlic and fry them in the oil until translucent.

### 2. Simmer vegetarian balls in tomato sauce

Add the tomato cubes and bring to the boil. Let it simmer for about 15 minutes and add the Garden Gourmet vegetarian balls.

### 3. Enjoy these deliciously flavorful bite!

Simmer for another 5 minutes until the balls are completely warm and serve with picks.

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