

COOK THIS PAGE: PARCHMENT RECIPE.



1 Preheat oven to 190°C (375°F).

2 Defrost IKEA KÖTTBULLAR meatballs or veggie balls for 45 seconds in the microwave.

3 Place cooked ravioli on parchment paper and top with the defrosted meatballs or veggie balls.

4 Fill in remaining Ingredients, and try adding your favourite spices or cheeses. Mix it up.



5 Fold the parchment paper into a closed pouch and crimp the ends.

6 Place the parchment pouch on a foil-covered IKEA VARDAGEN baking pan.



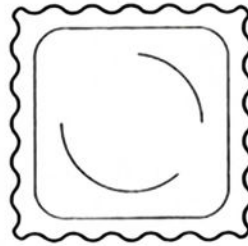
7 Bake in the oven for 30 minutes. Keep track with an IKEA STAM timer.

8 Before you enjoy it, share your creation with #EasyPeasy

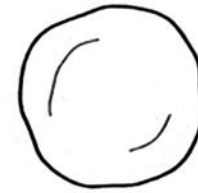
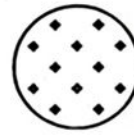
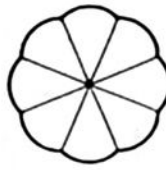
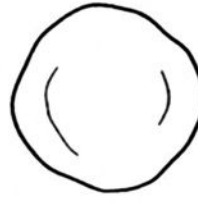
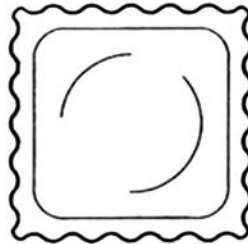
NO.3 MEATBALLS / KÖTTBULLAR  30



1 OREGANO LEAF



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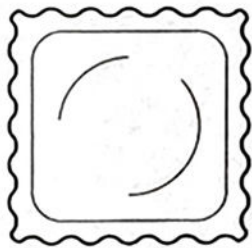


1/8 tsp
SALT

1 MINCED
GARLIC CLOVE



8 IKEA KÖTTBULLAR MEATBALLS



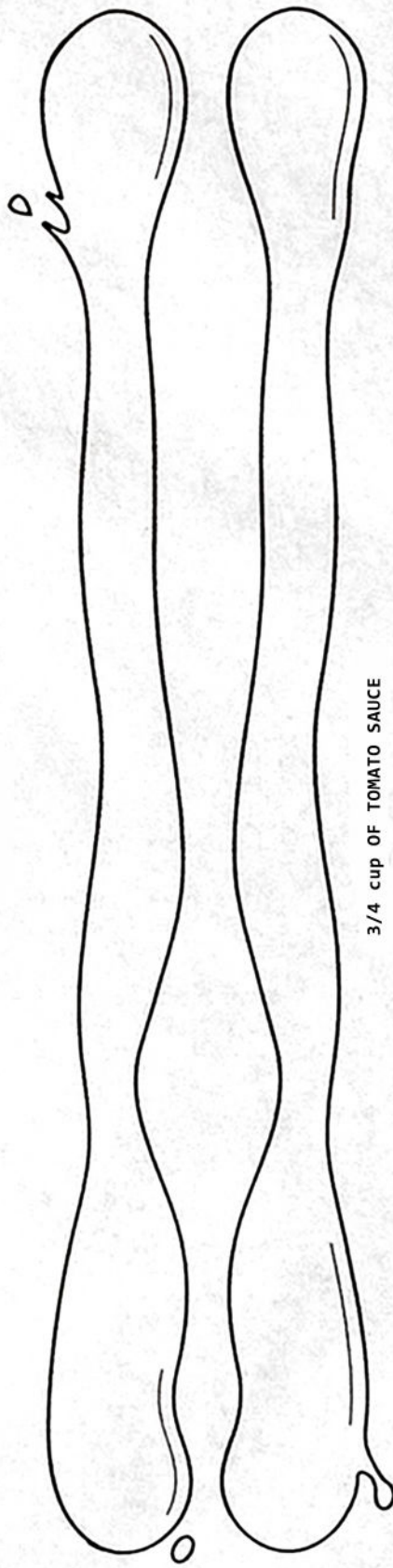
1 OREGANO LEAF



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8 RAVIOLI



3/4 cup OF TOMATO SAUCE