LA CUCINA AT THE MARKET

Cultivate Your Passion for Cooking

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Mini Meatballs with Spicy Marinara

Ingredients
3lbs. ground meat (all beef or beef/pork/veal mix)
2 eggs (whisked well)
1 cup grated Pecorino Romano
1 cup Italian seasoned bread crumbs
½ cup flat leaf parsley chopped
1 tablespoon granulated garlic
1 tablespoon dehydrated onions
4 tablespoons ricotta
1 teaspoon each: salt & pepper

Process
Preheat oven to 425
Place meat in large bowl and break up into small chunks. Sprinkle in dry ingredients and parsley. Add in eggs and ricotta.

Using hands, gently mix meat mixture just until all ingredients are evenly combined (do not over mix).Using a small ice scream scoop- scoop meat into your palm. Roll between palms until tight. Transfer meatballs to a parchment lined baking sheet. Bake for 14 minutes. Remove from oven.

Spicy Marinara
Ingredients

- ✔ ¼ cup olive oil
- ✔ 3 large garlic cloves, chopped
- ✔ 1 28 oz. can *San Marzano* tomatoes (crushed well)
- ✔ 2 oz. cold water (used to rinse can)
- ✔ ¾ teaspoon pepperoncini
- ✔ 1 stem basil
- ✔ 1 tablespoon Kosher salt

PREPARATION
Empty can of tomatoes in to a large deep bowl. Ggently mash the tomatoes. In a small sauce pan; heat oil and add garlic, half the pepperoncini. Sauté just until garlic becomes golden. Add tomatoes and water. Stir in half the salt and remaining pepperoncini. Turn heat to med-high and cover. Cook for 20 minute, stirring occasionally. Turn down heat, taste for seasoning and toss in basil leaves. Reduce heat and simmer for 10 minutes.

Pass meatballs with a small bowl of sauce for dipping.

Buon appetito!