

## Classic Meatballs in Tomato Sauce



**Preparation time:** 40 min

**Difficulty:** Easy

## Ingredients

- Bread crumbs: 1 oz
- EVO oil: to taste
- Egg: 1
- Garlic: 1 clove
- Grated Parmigiano Reggiano: 2.1 oz
- Minced beef and veal: 7 oz
- Mortadella (pork or chicken): 2.1 oz
- Pepper: to taste
- Salt: to taste
- Thyme: to taste

## For this recipe we used:

Strained Tomatoes 5.2 oz



## Preparation

**There's NOTHING like a classic Italian meatballs! This dish is absolutely incredible when covered in a fresh and fragrant sauce of Pomì Strained Tomatoes.**

Directions:

1. Place the minced meat, egg, Parmigiano, finely chopped mortadella, bread crumbs, salt, pepper and thyme in a large bowl and mix all the ingredients thoroughly by hand until compact and homogeneous.
2. Divide the mixture into equal parts and roll into balls.
3. Brown the garlic in some extra virgin oil and add a few balls at a time.
4. Now add Pomì Strained Tomatoes: and cook the meat balls on a low flame for 30 minutes.