Pomì
O Così. O Pomì.

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

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.

For this recipe we used:

Strained Tomatoes 5.2 oz

