

Albóndigas with Tortilla Chips

50—60 Min

Ingredients 5 Portions

= Kotányi Produkte

370 g	Tortilla chips
500 g	Beef, ground
1	Egg
1	Garlic clove
40 g	Parsley, fresh
1 tbsp.	Paprika, Smoked
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

For the salsa

1 piece	Red bell pepper
1 piece	Onion, small
3 tbsp.	Olive oil
400 g	Passata (from a can)
1	Red chili pepper
2	Sprig of fresh thyme
2 tbsp.	White wine vinegar
1 tsp.	Sugar
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

Preparation

1. Put half of the tortilla chips to one side for the garnish. Leave the other half in the bag and crumble them up into fine pieces by hand.
2. Use a garlic press to crush the garlic. Finely chop the fresh parsley. Knead the ground beef thoroughly together with egg, garlic, smoked paprika, 2 heaped tbsp. of the tortilla crumbs, half of the chopped parsley, sea salt and ground pepper.
3. Preheat the oven to 200 °C (356°F).
4. Use wet hands to shape the meat mixture into small balls and roll in the remaining tortilla crumbs. Place the small meatballs onto a baking tray lined with baking parchment and bake for 25 minutes at 200°C (392°F) using the conventional oven setting until nicely browned.
5. To make the salsa: Peel and finely dice the onion. Remove the core from the bell pepper and chili pepper and cut into small pieces.
6. Heat the olive oil in a pan and sweat the onion until it goes transparent, then add the bell pepper and chili and continue frying.
7. Add the passata and sprig of thyme and season to taste with sea salt, ground pepper, sugar and white wine vinegar. Allow to simmer for 15 minutes.
8. Skewer the albóndigas as desired, garnish with the fresh parsley and serve together with the salsa and tortilla chips and enjoy.