



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

Albóndigas with Tortilla Chips

⌚ 50–60 Min ♡ ♡ ♡

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.

