



Baked Meatballs

⌚ 40—45 Min   

Preparation

- 1 In a small bowl, combine the breadcrumbs and milk, mix and leave for 5 minutes. In a large bowl, add the ground beef, egg, soaked breadcrumbs, parsley, garlic, salt and pepper. Mix well with your hands until fully combined. Shape into golf-ball-sized meatballs (about 15 pieces).
- 2 Preheat the oven to 200°C. In a baking dish, mix the olive oil, tomatoes, sugar, salt, garlic and oregano. Arrange the meatballs on top of the sauce (they don't need to be fully submerged).
- 3 Bake for 20 minutes. Remove from the oven, grate the mozzarella over the top and return to the oven for 3 minutes, until melted. Serve warm, sprinkled with parsley.

Ingredients 6 Portions

♦ = Kotányi Produkte

500 g	Ground beef
1	Egg
40 g	Breadcrumbs
100 ml	Warm milk
1 tsp	♦ Garlic Granules
1 tsp	♦ Parsley, Chopped
0.5 tsp	♦ Himalayan Salt
0.25 tsp	♦ Pepper Black, Whole

For the sauce

2 tbsp	Olive oil
400 g	Chopped tomatoes
1 tsp	Sugar
0.5 tsp	♦ Himalayan Salt
0.5 tsp	♦ Organic Garlic Granules
1 tsp	♦ Organic Oregano, Crushed
70 g	Mozzarella
	Fresh parsley, for garnish

