

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