

Meatballs in Coconut and Tomato Sauce

40–50 Min

Ingredients 3 Portions

= Kotányi Produkte

1 piece	Onion
3 piece	Garlic cloves
1 piece	Scallion
500 g	Ground meat (beef or pork)
250 ml	Coconut milk
1	Canned tomatoes (400 g)
200 g	Basmati rice
2 tbsp.	Asian Herbs
1 tsp.	Curry Madras
1 pinch	Sea Salt, Coarse
	Peanut oil or sunflower oil
	Soy sauce

Preparation

1. Peel and finely chop the onion and cloves of garlic. Cut the spring onion into fine rings. Put the green rings of spring onion to one side to use as garnish.
2. Mix the ground meat with a third of the chopped garlic and the white rings of spring onion. Season with the Kotányi Asian Herbs and 4 tbsp. of the soy sauce.
3. Shape into small meatballs (approx. 2 cm in diameter). Preheat an oven to 200 °C (392 °F) using the conventional oven setting.
4. Fry the chopped onion and the rest of the garlic in a pan with some oil. Add the Kotányi Curry Madras seasoning mix to the pan and fry for a couple of seconds. Then immediately pour in the coconut milk and the tinned tomatoes. Season with salt.
5. Place the meatballs in the sauce and simmer for 20 minutes in the closed pan. Prepare the basmati rice according to the instructions on the packaging. Dish the meatballs up with the rice and garnish with the rings of spring onion.