



Pork & Chorizo Meatballs

In a Rich Tomato Sauce



Easy



Prep: 1 hour/Cooking: 30 mins



Serves 4/5

These meatballs are a combination of pork, beef and chorizo with a rich tomato sauce. I love cooking with herbs, both fresh and dried and I can't think of many savoury dishes that I would make without them, this recipe is no exception. Use fresh if possible but dried works too if that is what is available.

INGREDIENTS

Note: *tbsp = tablespoon tsp = teaspoon*

For the Meatballs

- 1 large (or 2 small) onion, finely chopped
 - 3 cloves of garlic crushed
 - 2 tbsp oil
 - 25g butter
 - 175g minced pork
 - 175g minced beef
 - 120g spicy chorizo (finely chopped or a quick blitz in a food processor to resemble a mince consistency)
 - 1 egg beaten
 - 30g parmesan grated
 - 30g breadcrumbs
 - small bunch of basil, roughly chopped (*reserve a few leaves for garnish*)
 - Small bunch of parsley, roughly chopped
 - 1 tsp smoked paprika
 - Salt & Pepper to taste
- ### For the Tomato Sauce
- 500g passata
 - 365g of diced tomato (which is approx. four tomatoes or one beef tomato)
 - 3 level tbsp tomato puree
 - 1 tsp dried oregano
 - Salt & Pepper to taste
- ### To Serve
- 1 ball of mozzarella sliced (optional)
 - 1 tbsp grated parmesan
 - reserved basil leaves, roughly torn
 - Vinegar/Grated parmesan, to serve

DIRECTIONS

Preheat the oven to 200°C (180° fan)

1. Heat the oil in a large heavy-based pan, add the onion and garlic and fry until tender and just starting to turn brown. Remove from the pan and set aside.
2. To make the meatballs, place the pork, beef, and chorizo into a bowl along with half of the cooked onion and garlic mixture.
3. If you have a food processor, throw in the breadcrumbs, parsley and basil and quickly blitz.
4. Combine the breadcrumbs, herbs, parmesan, egg, paprika and salt and pepper into the meat mixture.
5. Divide the mixture into approximately 18 balls; no need to weigh these, just guess and make a ball of each. Pop them into the fridge for 20 minutes to set while you make the sauce.
6. To make the sauce, place the remaining onion and garlic mixture in the pan and add the tomato puree, oregano, and passata. Heat to a simmering point and add the diced tomato. Cook for 10 minutes and season. The sauce will thicken slightly. Add seasoning to taste, including salt and pepper. Pour the sauce into an ovenproof serving dish and set it aside.
7. Wipe the pan clean with kitchen paper and heat a bit more oil with the butter in the pan and brown off the meatballs in a couple of batches, and place these in the tomato sauce, turn each one so they all have a bit of sauce coating them.
8. Place the sliced mozzarella on top if using, sprinkle the parmesan and the few reserved torn basil leaves on top and place in the oven for 30 - 35 minutes until bubbling and piping hot.

Serve with pasta, more grated parmesan and garlic bread



AUD'S TIPS

If you don't have passata and fresh tomatoes to hand then a tin of chopped tomatoes will work, you may need to add a splash of water too.

This dish can be made a couple of days in advance and kept in the fridge, in fact the flavours just develop and deepen! Prepare to step 7 and increase step 8 to 40-45 minutes if cooking from cold.