



MEATBALLS & TOMATO SAUCE BY ANGELINA & FRANCESCO

By Caterina Romano's kitchen

INGREDIENTS

SAUCE

- 1/4 cup of extra virgin olive oil
- 1 chopped sweet onion
- 1 chopped sweet red pepper
- 3 garlic cloves
- 2 jars of tomato passata
- 4 cups of boiling water
- 2 TSP of salt
- ½ TSP of black pepper

MEATBALLS

- 1 cup of Italian bread crumbs
- 2 cups of Parmiggiano-Reggiano
- 500g of minced pork
- 500g of minced veal
- 2 cups of chopped parsley & garlic
- 8 scrambled large eggs
- Season with salt & pepper

DIRECTIONS

1. In a large pot, heat the oil on medium heat. Add the onions, pepper and the garlic cloves and cook for 10 minutes until the garlic & onions have softened.
2. Add the passata and bring to a boil. Add the water, salt and pepper. Allow to cook for 1 hour.
3. In a large bowl, combine the bread crumbs, cheese, minced pork & veal, parsley & garlic, eggs, salt & pepper. Mix all the ingredients until they come together.
4. Wet your hands with olive oil and roll the meat mixture into round meatballs. Set aside.
5. After cooking for 1 hour, add the raw meatball to the sauce. Cook for 1 hour.
6. Serve alone or with pasta.

ENJOY THE MEATBALLS & SAUCE