



spicy ricotta meatballs

How do you turn tender meatballs into great balls of fire? Simple...just stop, drop and roll. As in, stop what you're doing, drop the grocery bags and start rolling out these marvellous homemade meatballs. Paired with this robust and spicy spaghetti sauce, this easy dinner is going to get everyone fired up.

MAKES: 30 MEATBALLS



julie albert & lisa gnat

ingredients

Spicy Tomato Sauce

- 1 tbsp olive oil
- 1 small yellow onion, diced
- 2 tbsp tomato paste
- 2 small garlic cloves, minced
- ½ tsp crushed red pepper flakes
- 2 (28oz) tins San Marzano whole tomatoes
- 1 small bunch fresh basil, tied together
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper

Ricotta Meatballs

- 2 cups panko crumbs
- 1 cup freshly grated Parmesan cheese
- 1 cup whole milk ricotta cheese
- 2 eggs
- 2 tbsp fresh basil, chopped
- 2 tbsp flat leaf parsley, chopped
- 1 small garlic clove, minced
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- 1½ lbs lean ground beef
- ½ lb ground veal
- 1 cup olive oil, for browning meatballs

directions

1. For the tomato sauce, in a large saucepan, heat 1 tablespoon of olive oil over medium-low heat. Add onion and cook for 3 minutes, until softened. Add tomato paste, garlic and crushed red pepper flakes and cook just until fragrant, about 1 minute more. Add tomatoes, breaking them up with a wooden spoon to create smaller chunks. Once sauce comes to a boil, reduce heat to a low simmer. Add basil, salt and pepper and let simmer for 20 minutes. Remove basil and set sauce aside until meatballs are ready.
2. For the meatballs, in a large bowl, combine panko crumbs, parmesan cheese, ricotta cheese, eggs, basil, parsley, garlic, salt and pepper. Mix well to combine. Add ground beef and veal, mixing thoroughly by hand until well combined. Shape into 2-inch meatballs.
3. In a large skillet, heat 1 cup olive oil over medium-high heat. Brown meatballs in batches, being sure not to overcrowd the pan, about 4-5 minutes per side until both sides are browned. Remove from pan and drain on paper towel. Place meatballs into simmering tomato sauce and cook covered for 15-20 minutes more.

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