PORK AND CHORIZO MEATBALLS

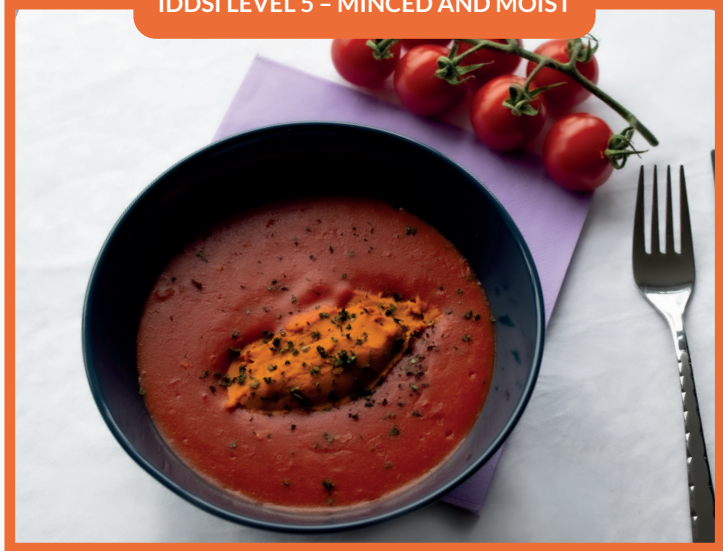Prep: 15 mins   Cooking: 70 mins   Serves: 4

IDDSI LEVEL 5 – MINCED AND MOIST

Frying pan   Garlic crusher   Ovenproof dish   Slotted spoon

INGREDIENTS

- 500g **minced pork**
- 100g **chorizo sausage**, finely chopped
- 2 teaspoons **mixed dried herbs**
- 2 **cloves garlic**, crushed/chopped
- 1 **small onion**, very finely chopped
- 1 **egg**, lightly beaten
- 2 teaspoons **olive/veg oil**

- 3 teaspoons **plain flour**
- 3 teaspoons **tomato puree**
- 1 tin (400g) **chopped tomatoes**
- 1 teaspoon **sugar**
- 1 teaspoon **vinegar**
- 300ml **meat stock**, using gravy granules or a stock cube

Allergens: **egg and wheat (gluten).** Meat stock cube may contain **celery.**

Use vegan stock, plus veggie sausages and a teaspoon of smoked paprika instead of meatballs

Use gluten-free flour

Meat recipe - use kosher stock cube, minced beef and vegetarian sausages with a teaspoon of smoked paprika

Ingredients shown in image are for decorative purposes only. All food must be modified for the correct IDDSI Level.

METHOD

Heat the oven to 185 ℃.

Place the minced pork in a bowl, add the chorizo, herbs, garlic, onion and egg. Season with salt and black pepper and mix in well.

Roll into 12 small balls, cover with cling film and place in the fridge for 15 minutes.

Heat the oil in a pan on a medium heat and add the meatballs. Cook for 5 minutes to seal, continuously moving them around the pan, ensuring they don't stick too much.

In the same pan add the flour to soak up the oil. Take off the heat, add the tomato puree and stir.

Add the chopped tomatoes, sugar, vinegar and beef stock to finish the tomato sauce. Season with salt and black pepper.

Place the meatballs in an ovenproof dish, cover with the tomato sauce and cook for 45 minutes.

Once cooled slightly, remove the meatballs with a slotted spoon and dice to 4mm size before returning to the sauce.

TOP TIPS:

When pureed, this tasty dish tastes just like pepperoni pizza.

This tomato sauce is so versatile and can be served with fish/fishcakes, chicken or any vegetarian option using veg stock instead.

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