

# BAKEN-ETS® Meatballs

## Ingredients

### Meatballs:

- 1 ½ cups BAKEN-ETS® Traditional Fried Pork Skins
- 8 oz lean ground beef
- 8 oz lean ground pork
- 1 egg
- 1/2 cup grated Parmesan cheese
- 2 tbsp finely chopped fresh parsley
- 1 tbsp heavy or whipping (35%) cream
- 2 minced cloves garlic
- 1/2 tsp dried oregano
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/4 tsp chili flakes
- 1 tbsp olive oil

### Sauce:

- 1 tbsp olive oil
- 2 cloves garlic, thinly sliced
- 1 can (28 oz) San Marzano tomatoes, crushed by hand crushed tomatoes
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/4 cup thinly sliced fresh basil leaves

## How to make it

1. Meatballs: Preheat oven to 425°F.
2. In food processor, pulse BAKEN-ETS® Traditional Fried Pork Skins until finely ground.
3. In large bowl, combine beef, pork, ground BAKEN-ETS®, egg, Parmesan, parsley,



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	25 min	45 min	4

## Made with



**BAKEN-ETS® Traditional Fried Pork Skins**

cream, garlic, oregano, salt, pepper and chili flakes. Roll into 1-inch balls and arrange on parchment paper-lined baking sheet, spacing about 1 inch apart. Drizzle with oil.

4. Bake for 12 to 15 minutes or until brown and cooked through.
5. Sauce: Meanwhile, in large high-sided skillet set over medium heat, heat oil. Add garlic and cook, stirring frequently, for 1 to 2 minutes or until lightly golden. Stir in crushed tomatoes, salt and pepper; bring to a boil. Reduce heat to a simmer.
6. Stir meatballs into sauce. Cook, stirring occasionally, for 10 to 15 minutes or until sauce has thickened slightly, sauce clings to meatballs and flavors are married. Stir in basil before serving.