

Cheesy Meatballs with Tomato Sauce

Ingredients

Meatballs

300 - 400 g. ground beef
1/4 onion, diced
70 g. cheese, preferably
Gouda
parsley, diced

1 - 2 garlic cloves, minced
1 egg
1/5 cup bread crumbs
salt and pepper

Sauce

1 cup water
8 tbsp. tomato paste
oregano
basil
salt and pepper

Instructions

1. Beat the egg in a large bowl, add ground beef, bread crumbs, and mix.
2. Add the onion, garlic, parsley, salt, and pepper. Mix thoroughly.
3. Cut the cheese into cubes, small enough to fit inside a meatball. Wrap the beef mix around each cube and form into a ball.
4. Heat the frying pan on medium, add olive oil, and add the meatballs. Cook, rolling until brown on all sides.
5. When the meatballs are done, add water, tomato paste, and dried oregano, basil, salt, and pepper to taste.
6. Cook on medium - low for 10 minutes, stirring occasionally.