



WILD. NATURAL. SUSTAINABLE.

# Ostrich Amore Meatballs with Tomato Sauce, Runny Yolk Eggs, & Fresh Basil

• Prep Time: 20 minutes • Yields: 2 servings

## Ingredients:

1 cup water  
2 eggs, soft boiled  
6 ea. Ostrich Meatballs with  
Homemade Tomato Sauce  
4 slices of sourdough bread  
4 tbsp. unsalted butter  
1 cup shredded mozzarella cheese  
Red pepper flakes, to taste  
Salt & pepper, to taste  
1 sprig fresh basil leaves

## Method:

1. Add a cup of water (or enough to fully cover eggs) to a saucepan, cover, and bring to a boil over high heat. Add eggs, then let it continue to boil for exactly 6 minutes (use a timer).
2. Remove eggs with a slotted spoon and run under cold water for 30 seconds set aside.
3. If the Ostrich meatballs are refrigerated, gently reheat them in the tomato sauce over medium heat in a saucepan until warmed through, about 6 minutes.
4. While reheating the meatballs, toast the sourdough bread slices. Heat a frying pan over medium heat and add 2 tablespoons of butter. Toast the bread slices on both sides until golden brown.
5. Place the toasted sourdough slices on a serving plate. Distribute the heated Ostrich meatballs and sauce evenly over the slices.
6. Carefully peel the eggs and slice them in half. Place each egg half on top of the meatballs.
7. Sprinkle shredded mozzarella over the meatballs, to your desire coverage.
8. Sprinkle red pepper flakes for a touch of heat. Season with salt and pepper to taste.
9. Garnish with fresh basil leaves. Serve and enjoy this delightful fusion of flavors with your loved one!

## Equipment:

Measuring cups & spoons  
Stove  
2 Medium saucepans  
Kitchen timer  
Frying pan or toaster oven  
Saucepan  
Knife  
Serving plates

