

# Herby Pork Balls in a Spiced Tomato Sauce



## Ingredients (serves 4)

### For the pork balls

500g Sausage meat (*Good quality*) / 10g Chopped Garlic (3 cloves)

1 Tbsp **Dried basil** / 25g Parmesan cheese *grated*

100g Onion *finely chopped* / 1 tsp **Dried oregano**

2 Tbsp Case For Cooking's **Warm ginger rub**

### For the spiced tomato sauce

1 Tbsp of olive oil / 15g butter

250g Finely chopped onion (2-3 small onions)

1 Tbsp Mei's **original chilli sauce**

4 Tbsp Red pesto / 2 tsp Soft dark brown sugar

1/2 tsp **Dried thyme** / 1/2 tsp **Dried parsley**

1/2 tsp **Ground black pepper** / 1/4 tsp salt (optional)

2 x 400g Tins of chopped tomatoes

### **Instructions**

1. Preheat the oven to 200°/180° fan
2. In a large mixing bowl, add all the pork ball ingredients and mix well.
3. Divide the mixture into 16 golf ball size balls and place on a baking tray. When the oven is up to temperature, put them in for 30 minutes.
4. Meantime, in a large oven proof pan with a lid, add the oil over a medium to high heat. Add the butter & let it melt. Add the onions and gently fry until soft.
5. Reduce the heat to a medium. Add Mei's original chilli sauce & stir-fry for 2 minutes. Mix in the pesto & sugar to form a paste.
6. Stir in the thyme, parsley, pepper & salt if using. Add both tins of tomato and mix well. Bring to a gentle simmer.
7. When the pork balls are ready, add them on top of the sauce in the pan. Place a lid on top and place in the oven for another 30 minutes.
8. Serve with pasta and an optional garnish of fresh basil.

### **The Cooking Plumber's notes**

You can make the meat balls out of good quality mince & with the same ingredients as the sausage meat but use an egg to help bind the mixture together.

If you are cooking this meal for a special occasion, you can cook the first half in advance. After placing the meat balls on top of the sauce, turn the hob off & place a lid on top of the pan until needed. Allow 40 minutes in the oven instead of 30 minutes as previous to allow the food to heat through.

