

Meatball Maker Mix Recipe

To make 10-12 Keto Meatballs you will need to add 420g mince, 1 room temperature egg, 1/2 Cup grated cheese to the Keto Store supplied dry ingredients bag and a bit of olive oil for frying.

Get this with these and do this to them

420gm pork and/or beef mince

1/4 Cup grated Parmesan cheese *or* 1/2 Cup grated cheese (Mozzarella cheese works really well)

1 Egg

Meatball Maker Mix from Keto Store NZ

Large mixing bowl + Spatula

Place all the wet and dry ingredients into a bowl

Blend thoroughly together

Form the mixture into meatballs, about 45 grams each.

Hint: it helps to keep your hands wet while forming the balls.

2 TBS Olive Oil

Frying pan

Heat up 2 TBS Olive oil in a large frying pan and sauté the meatballs until they are golden brown on all sides.



Make it again: Re-order the [Meatball Maker Mix](#)

More options:

We invite you to try our various Keto Pasta options:

Pasta Recipe Packs – [Spaghetti](#), [Fettucine](#), [Lasagna](#)

[Tomato Pasta Sauce](#) / [Tomato Paste](#)

[Pasta Machine](#) – slices the pasta sheets in next to no time and with minimum fuss.