



Meatballs in tomato sauce



Time: 40 min.

Difficulty: Easy

Ingredients (2 people)

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- Finely Chopped tomatoes 3x400g 150 g
- Bread crumbs 30 g
- Egg 1
- EVO oil to taste
- Garlic 1 clove
- Grated Parmigiano Reggiano 60 g
- Minced beef and veal 200 g
- Mortadella (pork or chicken) 60 g
- Pepper to taste
- Salt to taste
- Thyme to taste

For this recipe we used:



Preparation

1. Finely slice the guanciale and grate the pecorino.
2. Heat a pan and brown the guanciale for a few minutes, then add the **tomato** and cook for 15 minutes.
3. In the meantime, bring some water to the boil, add salt and cook the bucatini for 3/4 of cooking time.
4. Add the pasta to the sauce in the pan along with a ladle of water and finish cooking.
5. Conclude the recipe by adding some of the pecorino and pepper to the pasta and stirring until creamy.