Beef meatballs, tomato sauce and green beans



Preparation time: 45 min
Difficulty: Easy

Ingredients

- Black pepper: q.b.
- Bread crumbs: 3.5 oz.
- Eggs: 2
- Extra-Virgin Olive Oil: q.b.
- Ground beef: 10 oz.
- Salt: q.b.
- Steamed green beans: to taste

Preparation

Prepare the meatballs adding in a bowl the ground beef, eggs, bread crumbs, salt and pepper.
Mix well together and let the meat and other ingredients blend well using your hands.

Make as many meatballs as possible all of the same approximate size and cook them in the pan with extra virgin olive oil.
Once browned and well cooked, add Pomì **Finely Chopped Tomatoes**, bring to a boil, then lower the heat and let cook fully (at least 30 minutes).

For this recipe we used:

Rustica Tomato Sauce 450 gr

