Meatballs in tomato sauce



Preparation time: 40 min
Difficulty: Easy

Ingredients

- Bread crumbs: 30 g
- EVO oil: to taste
- Egg: 1
- 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

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.

For this recipe we used:

Finely Chopped tomatoes 150 g

