Meatballs in tomato sauce



Time: 40 min.
Difficulty: Easy

Ingredients (2 people)

- **Ingredients**
  - Strained Tomatoes 1000g 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.