Rossella
FAMILY TRATTORIA • SINCE 1960

MINI MEATBALLS

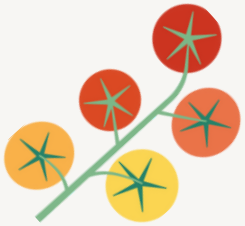
A fun Italian classic made just right for little chefs

Scan for more Rossella fun

LEVEL
Easy

MAKES
For 4

TIME
45min + cook



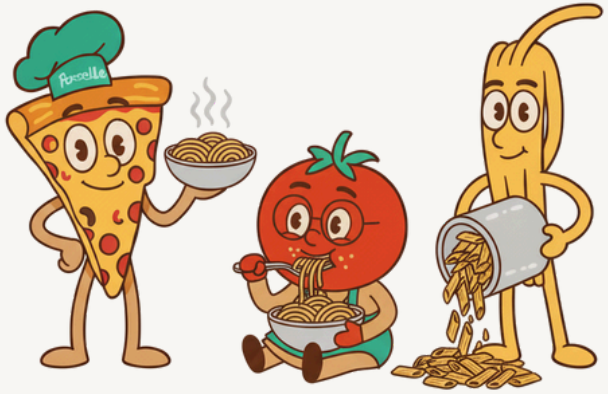
Tools

- A mixing bowl
- A spoon or clean hands
- A chopping board
- A knife
- A frying pan
- A wooden spoon
- Grown ups should help with chopping and cooking.



Ingredients

- 400 g minced beef or pork
- 1 egg
- 2 tbsp breadcrumbs
- 2 tbsp grated parmesan
- 1 small garlic clove, finely chopped
- 1 tbsp fresh parsley, finely chopped
- Salt and pepper
- Olive oil
- 400 g tomato sauce or passata

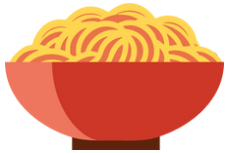


Little Chef Tips

- Roll the meatballs small so they cook evenly.
- Lightly oil your hands slightly to stop the mixture sticking.
- Count your meatballs to make sure everyone gets the same amount.



Make the Meatballs



1. Add the mince, egg, breadcrumbs, parmesan, garlic, parsley, salt, and pepper to a bowl.
2. Mix everything together gently until just combined.
3. Roll small balls using your hands. About the size of a walnut is perfect.





Cook the Meatballs

4. Ask a grown up to heat a little olive oil in a frying pan.
5. Add the meatballs and cook gently, turning them so they brown all over.



Add the Sauce



6. Pour in the tomato sauce and stir gently to coat the meatballs.
7. Simmer for 15 to 20 minutes until the meatballs are cooked through and the sauce is bubbling.
8. Serve warm with pasta, bread, or enjoy on their own.

Little Chef Challenge

Share a photo of your recipe with us online and enjoy a free gelato next time you visit.



