



Spicy marinara-inspired meatball sandwich

Recipe Reference: www.newworld.co.nz/recipes/sandwiches-and-wraps/spicy-marinara-inspired-meatball-sandwich

Ingredients

- 500g pork mince
- 1 onion, finely diced
- 1 egg, beaten
- 3 cloves garlic, minced (1 ½ teaspoon of pre-minced garlic)
- 3 tbsp hot sauce of your choice (we used sriracha)
- ¼ cup roughly chopped fresh herbs (optional)
- 1 cup tomato passata or pasta sauce
- 1 large baguette cut into 4
- salt and pepper, to taste

Make it your own subway inspired sandwich, add any fresh vegetables or fillings that you enjoy. Some ideas could be: baby spinach, lettuce, grated carrot, cheeses, tomato, avocado, red onion.

Directions

Step 1

In a large bowl combine pork mince, half the onion, egg, one garlic clove, a tablespoon of hot sauce and half the fresh herbs. Season with salt and pepper. Mix until well combined and roll into 12 balls

Step 2

Bring a drizzle of oil to medium-high heat in a large frying pan. Cook the meatballs for a few minutes on each side or until golden and cooked through. Remove and set aside.

Step 3

To make the spicy marinara sauce, using the same pan, add a drizzle of olive oil and sauté the remaining onion and garlic for a few minutes or until softened. Add tomato passata and the remaining hot sauce, then cook until the sauce begins to bubble. Remove from the heat.

Step 4

Cut the baguettes in half horizontally, butter each side and lightly toast in a preheated oven. Place meatballs down the length of one half of the baguettes.

Step 5

Spoon the spicy marinara sauce over the meatballs, garnish with remaining herbs and top with the other baguette half.

Top tip: Layer sliced cheese on your baguette for a cheesy meatball sandwich.

Enjoy!

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