
Stuffed Giant Meatballs

Description

Sometimes you can impress using the simplest and most common ingredients – like these stuffed meatballs:

- Portuguese sausage with mozzarella
- Kalua pork with swiss cheese
- Andouille sausage with cheddar

Total time: 1 hr Yield: 6 Servings

Ingredients

3 lb lean ground beef
extra virgin olive oil (or vegetable oil)
1/4 cup quick cooking rolled oats
3/4 cup onion (finely minced)
1/2 cup Italian seasoning
3/4 cup prepared BBQ sauce
1/2 cup fully cooked Portuguese sausage (diced; browned)
1/2 cup shredded kalua pork, chicken, or turkey
1/2 cup fully cooked andouille sausage (diced; browned)
1/3 cup mozzarella cheese (shredded)
1/3 cup Swiss cheese (shredded)
1/3 cup cheddar cheese (shredded)

Prep Time: 1 hr Total Time: 1 hr

Instructions

Sauté the onion in 1 tablespoon oil until softened, add rolled oats and let cool. Combine with ground beef, parsley and Italian seasoning. Prepare fillings by browning them separately in a frying pan and drain on a paper towel. Toss together the meat and cheese in three separate bowls. To make each meatball, portion out the meat into 9 portions, then press your thumb into the center to create a hole, fill with 1/3 of each filling and pinch together, the last step being to roll into a ball.

Pre-heat oven to 400° F. Place finished meatballs onto a large baking sheet prepared with non-stick spray. Bake for approximately 15 minutes, or until a thermometer inserted into the center reads 160° F. Serve with the BBQ sauce as a dipping sauce.

Recipe brought to you by:

Chef Michi Holland

Source:

Chef Michi Watarai