

RED SKIN POTATO WEDGES AND MEATBALLS



Serving: 4

Cooking Time: 45 minutes

Prep Time: 30 minutes

INGREDIENTS

- 100 g fresh white breadcrumbs

- 4 tbsp. milk
- 600 g mince
- 170 g pecorino
- 1 egg
- 1 tsp. white peppercorns
- 1 clove of crushed garlic
- A small handful of sage leaves, finely chopped

INSTRUCTIONS

Potato wedges

1. 1 kg Potatoes, cut into 2-3cm wedges
 2. 6 large vine tomatoes 6 large, roughly chopped
 3. 2 red onions
 4. Olive oil
 5. Basil a small bunch, chopped
1. Put the breadcrumbs in a bowl and pour over the milk, stirring until combined.
 2. Add the remaining ingredients and mix well.
 3. Take big pinches of the mixture and roll into walnut-sized meatballs. Chill for 30 minutes.
 4. Heat the oven to 200C
 5. Scatter the potatoes, tomatoes and onions in a roasting tin in a single layer, or spread over 2 baking trays.
 6. Drizzle with 3 tbsp olive oil and toss. Lay the meatballs on top, spreading them out evenly.
 7. Bake for 25 minutes. Remove from the oven and turn the meatballs over, stirring the vegetables too.
 8. Return to the oven for another 20-30 minutes until everything is cooked.
 9. Scatter the basil over just before serving.

Tip:

The above recipes would work so well with chicken meat balls and once cooked top with basil pesto.