

Spanish Meatballs

adapted from Spanish Sabores blog



MEATBALLS:

- 3 tablespoons EVOO
- 2/3 pound Mexican chorizo
- 2/3 pound ground pork
- 1 medium onion, finely chopped
- 2 cloves garlic, finely chopped
- 1 teaspoon paprika
- 1 sprig thyme
- 1/2 cup bread crumbs
- 1 large egg
- 1 pinch salt
- 1 pinch black pepper

SAUCE:

- 1 tablespoon extra virgin olive oil
- 1/2 medium onion, finely chopped
- 2 cloves garlic, finely chopped
- 1 teaspoon smoked paprika
- 2 whole bay leaves
- 1/2 cup white wine, or dry sherry
- 1/2 cup chicken broth, or vegetable stock
- 14 ounces crushed tomatoes, or diced tomatoes
- Salt and pepper to taste
- 1/2 cup fresh parsley leaves, chopped, a few larger pieces for decoration

Per Serving (excluding unknown items): 196 Calories; 13g Fat (59.4% calories from fat); 11g Protein; 9g Carbohydrate; 1g Dietary Fiber; 46mg Cholesterol; 368mg Sodium; 3g Total Sugars; trace Vitamin D; 37mg Calcium; 1mg Iron; 305mg Potassium; 120mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com

Servings: 12

1. **MEATBALLS:** Heat a heavy skillet over medium-high heat and add a tablespoon of the EVOO. When it's hot, add the chorizo and saute to release the fat, for 5 minutes or until the meat turns a darker, golden color. Add the diced onion and saute for 3 minutes or until translucent.
2. Add the garlic and saute together until aromatic (about 1 or 2 minutes). Take off the heat and set aside to cool to room temperature.
3. Meanwhile, combine the ground pork, breadcrumbs, paprika, thyme leaves, egg, salt, and pepper in a large mixing bowl. Add the onions, garlic, and chorizo and mix until well-combined.
4. Wet your fingers lightly with water, then roll the mixture into 1-inch balls. Makes about 30.
5. Preheat oven to 400°F. Place meatballs on two parchment-lined large sheetpans, leaving space in between each one. Bake for 15 minutes.
6. **SAUCE:** place a separate saucepan over medium-high heat and add the olive oil. Saute the diced onion until translucent, then add the garlic and paprika. Continue to saute for a further two minutes, until the aromas are strong.
7. Deglaze the pan with the white wine and cook for 4-5 minutes until the wine is reduced. Add the chicken broth, as well as the tomatoes and bay leaves. Bring to the boil, then reduce to a simmer. Cook, stirring occasionally, for 10-15 minutes or until it reaches a saucelike consistency. Season with salt and pepper as desired.
8. To serve, garnish the meatballs with tomato sauce and fresh parsley. Both meatballs and sauce can be made ahead and refrigerated. Reheat meatballs and sauce separately and proceed as above.