



JERNEJ KITCHEN

EASY MINI OVEN BAKED MEATBALLS

This simple recipe for Easy Mini Oven Baked Meatballs is made in 25 minutes. It's the perfect everyday lunch served with hummus and pita bread.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
BAKE:	12	MINUTES
TOTAL TIME:	22	MINUTES

MEATBALLS

- 100 g (1 1/2 cup) white bread
- 80 g (1/3 cup) warm milk
- 450 g (1 pound) ground beef (chuck)
- 1 egg
- 1 tbsp chopped parsley
- 1/2 onion
- 1 clove of garlic
- 1 tbsp pinenuts
- 2 tbsp cream cheese
- 1 tbsp olive oil

SERVING IDEA (OPTIONAL)

- 1/2 large cucumber
- 6 radishes
- 1/2 onion
- 12 olives
- 1 bunch fresh parsley
- 3 tbsp olive oil
- 1/2 tsp dijon mustard
- 1 tbsp lemon juice

[Hummus](#)

PREPARATION

Preheat the oven to 230 °C / 440 °F or 210 °C / 410 °F (fan). Line a large baking sheet with parchment paper.

MEATBALLS MIXTURE

Add cubed bread to a small bowl. Pour warm milk over the bread to cover it, then set aside for 5 - 10 minutes. In a large bowl, combine the meat, egg, chopped parsley, diced onion, diced garlic, chopped pinenuts, cream cheese, and olive oil. Season with salt and pepper. Divide the mixture into twenty pieces, and using wet hands, roll the mixture into round meatballs.

BAKE

Place the meatballs on a baking sheet. Drizzle the meatballs with a tablespoon of olive oil. Place in the oven, on the middle rack, and bake for 12 minutes at 230 °C / 440 °F or 210 °C / 410 °F (fan) or until they are browned and cooked through.

SERVING IDEA (OPTIONAL)

Clean and cut the veggies into small pieces. Add to a bowl along with olive oil and diced parsley. In a small bowl, stir to combine olive oil, dijon mustard, and lemon juice. Season with salt, and pepper. Drizzle over the salad and stir to combine. Optionally serve this salad with mini meatballs, pita bread, or [flatbread](#), and [hummus](#).

TOOLS AND EQUIPEMENT Sponsored

- large baking sheet
- parchment paper
- small bowl
- large bowl

