



JERNEJ KITCHEN

MEATBALL SANDWICH WITH PESTO

Meatball Sandwiches with Pesto are an amazing recipe for crowds, celebrations, or cozy dinners. They're meaty, cheesy, saucy, and easy to make at home.

MAKES	2	SANDWICHES (8 PEOPLE)
PREPARATION:	15	MINUTES
COOK AND ROAST:	40	MINUTES
TOTAL TIME:	60	MINUTES

MEATBALLS

- 50 g (1.8 oz) bread
- 80 ml (1/3 cup) milk
- 500 g (1.1 pound) ground beef
- 1 onion
- 2 tbsp parsley
- 3 garlic cloves
- 1/2 tsp oregano
- 1 tsp salt
- 1 egg
- 1 tbsp ricotta (or mascarpone, or cream cheese)
- 1 tsp olive oil, to drizzle

TOMATO SAUCE

- 2 tbsp olive oil
- 1 onion
- 3 garlic cloves
- 1/2 celery stalk
- 1 carrot
- 1 anchovy (optional)
- 1 tsp sugar (optional)

PREPARATION

Arrange racks in the middle and at the top of the oven, then preheat it to 230 °C / 450 °F. Grease a baking sheet.

SOAK THE BREAD

Cut the bread into small cubes and add to a small bowl. Add the milk and set the mixture aside to soak.

MEATBALLS

Combine meat, diced onion, chopped parsley, minced garlic, oregano, salt, pepper, an egg, ricotta, and soaked bread in a large bowl. Knead the mixture with your hands until everything is well combined.

MEATBALLS

Divide the mixture into 16 pieces. Use an ice cream scoop to form round balls. Using wet hands, roll the mixture into round meatballs and place them on a prepared baking sheet. Drizzle with olive oil and place on the middle rack of the oven. Roast for 22 - 24 minutes at 230 °C / 450 °F or until cooked through and lightly browned.

TOMATO SAUCE

While the meat is roasting, make the tomato sauce. Put the oil in a large skillet and set it over medium heat. Add the vegetables to a food chopper (or use a grater) and chop them into small pieces. Add to the skillet along with anchovy. Stir and cook the ingredients for 2 - 3 minutes. Add the sugar (if necessary) and flour, stir, and cook for 2 - 3 minutes. Pour the tomato passata and water, and add the basil and parsley. Bring to a boil, season with salt and pepper, then simmer for 5 minutes.

1 tsp all-purpose flour
500 g (2 1/4 cups) tomato passata
250 ml (1 cup) water
3 basil leaves
1 sprig of parsley

FOR SERVING

2 sourdough breads (about 400g/1 pound each)
2 tbsp [Pesto Genovese](#)
250 g (1/2 pound) sliced Mozzarella cheese

TOOLS AND EQUIPEMENT Sponsored

large baking sheet
small bowl
large skillet
food chopper or grater
kitchen knife
cutting board
papier za peko

MEATBALLS IN TOMATO SAUCE

Transfer the cooked meatballs to the tomato sauce and continue to cook for 8 - 10 minutes over medium heat. Change the oven temperature to 210 °C / 410 °F high broil.

MEATBALL SANDWICH WITH PESTO

Cut both breads lengthwise. Spread Pesto Genovese over one cut side of the bread. Place eight meatballs over the pesto. Spread some tomato sauce over the meat. Place the cheese on top. Line a large baking sheet with parchment paper and place on the top rack in the oven. Broil for 4 minutes or until the cheese melts. Optionally, broil the top parts of the bread to make it warm and crunchy. When the cheese melts, remove from the oven and cover with the top of the bread. Cut into slices and serve. Transfer any leftover sauce to a small bowl and serve with the sandwiches.