

Meatballs in Spicy Tomato Sauce

A spicy dish, very similar to the kofta which can be found in Middle Eastern and Indian cuisine.

Preparation time: **20 min** + Cooking time: **20 min** = **Total time: 40 min**

For the meatballs:

- 500g ground beef
- 1 onion (big), minced
- 1 tb. coriander leaves, chopped
- 2 tb. mint leaves, chopped
- 1 ts. paprika (spicy)
- 1 tb. cumin
- ¼ ts. cinnamon
- 50g butter, melted
- 1 egg
- ½ ts. sambal oelek (or any other spicy chili sauce)
- 4 tb. olive oil
- salt
- pepper

For the sauce:

- 1 onion (small), minced
- 1 tb. olive oil
- 2 cans tomato pulp (800g)
- 2 tb. tomato puree
- 1 chili, minced
- 3 cm ginger
- cumin
- paprika
- salt
- pepper



Simple Steps to Succeed

1. For the sauce, cut the onion, then brown it using the olive oil.
2. Add the tomato puree and pulp. Let it simmer until used.
3. For the meatballs, in a bowl, mix ground beef, onion, leaves, spices, butter and egg. Use your hands to create a homogenous dough.

4. Season with salt (quite a lot), pepper and sambal oelek.
5. Form small balls (with ca. 3 to 4 cm diameter). If not using right away, store in the fridge covered with foil.
6. Add the chili and ginger to the tomato sauce. Season with salt, pepper, cumin and paprika.
7. In a frying pan, heat $\frac{1}{2}$ of the oil. Put half of the meatballs inside and fry on all the sides until brown.
8. If desired, dab off the fat with kitchen paper. Then put the balls into the tomato sauce.
9. Do the same steps with the other half of the meatballs.

Serve with couscous, Naan or rice.