

# A Sutherland Belle

## Spicy Chimichurri Meatballs

### INGREDIENTS

#### *For the Chimichurri Sauce*

- 1/2 cup olive oil
- 2 tbsp red wine vinegar
- Juice and zest of one lemon
- 1/2 cup fresh parsley, packed
- 1/2 cup fresh cilantro (packed)
- 2 Tbsp fresh oregano
- 4 cloves [Spice World Fresh & Peeled Garlic](#)
- 1 large [Spice World Fresh Shallot](#), quartered
- 1Tbsp [Spice World Kickin' Chili Onion Oil](#)
- 1/2 tsp sea salt

#### *For the Meatballs*

- 3/4 cup bread crumbs
- 1/3 cup prepared Chimichurri sauce
- 1 lb ground beef, (80/20 for best results)
- 1 lb ground pork
- 2 large eggs
- 1/2 tsp kosher salt
- 1/4 teaspoon red pepper flakes
- Crumbled feta and lemon wedges for garnish (optional)

### INSTRUCTIONS

1. In the base of a food processor, combine all the ingredients for Chimichurri sauce. Pulse until well combined, but still slightly thick. You do NOT want to over-blend.
2. For best results, allow to sit for 15 to 20 minutes to allow flavors to mix. Store refrigerated in an airtight container for up to 2 weeks
3. Preheat oven to 350°F. Line a large baking sheet with parchment paper.
4. In a large bowl, mix 1/3 cup prepared chimichurri with the bread crumbs.
5. Add ground beef, pork, salt, and red pepper flakes. Mix well with your hands until the breadcrumb mixture is completely mixed. Do NOT overwork the mixture which can lead to a tougher meatball.
6. With wet hands, roll the meat mixture into 2-inch balls (about 2-3 tablespoons each) and place on the baking sheet, about 19-21 total.

7. Bake in oven for 25-30 minutes, making sure to turn halfway. Discard. Serve with remaining chimichurri sauce, crumbled feta, and lemon wedges (if using). I like serving over Israeli couscous.