



Spiced Meatballs with Matakana Bell Pepper Pour Over Sauce

Ingredients

- 1kg Beef Mince
- 4 Garlic Cloves, crushed
- 150g Almond Meal
- 5ml Salt
- 500ml Mozzarella Cheese, grated
- 60ml [Wild Appetite "Hot As" Chilli Sauce](#)
- 60ml Parsley, chopped
- 2 Eggs
- [Wild Appetite Mediterranean Bread Dipper \(Olive Oil\)](#)
- [Wild Appetite Matakana Bell Pepper Sauce](#)



Method

Combine the beef mince, garlic cloves, almond meal, salt, mozzarella cheese, [Wild Appetite "Hot As" Chilli Sauce](#), parsley and eggs in a large bowl and mix well.

With oiled hands shape the meat mixture into equal sized balls.

Heat the [Wild Appetite Mediterranean Bread Dipper \(Olive Oil\)](#) in a large heavy-based frying pan.

Add the meatballs in batches and fry for 4-5 minutes, or until browned on all sides.

Serve warm with [Wild Appetite Matakana Bell Pepper Sauce](#).