

Mozzarella-Stuffed Meatballs

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These delicious beefy meatballs are flavoured with mustard and stuffed with mozzarella. Swap the mozzarella for cheddar if you prefer a stronger cheese flavour.

Ingredients:

500g lean minced beef
2 large mozzarella balls
2 tbsp. wholegrain mustard
3 cloves of garlic
2 slices wholemeal bread
1 egg
Dash of milk
Salt and pepper
1 tsp. chilli flakes

Directions:

1. Mince the garlic cloves and cut the mozzarella balls into chunks.
2. Soak the bread in a dash of milk and then add the egg, minced garlic, and wholegrain mustard.
3. Tip the beef into the mixture and season with the salt and pepper and chilli flakes. Work everything together with your hands.
4. Take a little bit of the beef mixture and work it around a chunk of mozzarella until the mozzarella is completely covered. Continue until all of the mozzarella and meat mixture are used.
5. Fry the meatballs in a little bit of olive oil until golden brown and then serve with the sauce of your choice.

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