

# Pork Meatballs with Spinach

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*These meatballs are very light, with a little bit of spinach added to them for extra flavour and vitamins. Serve them with mashed potatoes or put them onto a soft baguette with a bit of tomato sauce and cheese for a yummy lunch.*

## Ingredients:

450g minced pork  
1 egg  
200g spinach leaves  
1 onion  
Salt and pepper  
1 tbsp. flour

## Directions:

1. Heat a little bit of olive oil in a saucepan and add the spinach leaves. Cook them until just wilted and then set them to one side.
2. Finely chop the onion.
3. In a large bowl, place the minced pork, egg, wilted spinach, chopped onion, flour, and seasoning.
4. Mix everything together with your hands and form the mixture into small meatballs.
5. Fry them in a little bit of olive oil until golden brown on the outside and piping hot on the inside.

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