

## News

## NYC's Meatball Shop's Veggie Balls Go Vegan

By Anna Starostinetskaya I November 17, 2015



Due to customer demand, the seven-restaurant chain eliminates eggs from its veggie balls.

In response to customer demand, popular New York City eatery
The Meatball Shop recently added vegan meatballs to its
customizable menu. Chef/owner Daniel Holzman—who previously
worked at New York City's Candle Café and Los Angeles-based
Inn at the Seventh Ray—replaced the restaurant's vegetarian
meatballs (which contained eggs) with a vegan version for one
week at their Lower East Side location in celebration of vegan duo
Thug Kitchen's new cookbook. The meatballs—now available at all
seven locations of The Meatball Shop—are made with a "meaty"
combination of lentils, mushrooms, and walnuts, and can be paired
with a weekly rotation of seasonal vegetable sides. The Meatball
Shop's objective is to offer options for everyone and Holzman says
he loves "vegetables and [doesn't] find cooking with only them to
be constraining"

Photo courtesy of The Meatball Shop