

RECIPES

Beef and Mortadella Meatballs in Tomato Sauce

USER RATINGS ★★★★★

SERVINGS: 4



Beef And Mortadella Meatballs In Tomato Sauce

Let's cut to the chase: Nobody likes tough balls. Easy. Don't overwork the meatball mixture, and make sure to simmer gently.

Ingredients

SERVINGS: 4

- 1/4 cup olive oil
- 1 medium onion, finely chopped
- 1 medium carrot, finely chopped
- 1 celery stalk, finely chopped
- 1/2 cup tomato paste
- 1 28-oz. can crushed tomatoes
- 1 cup heavy cream
- 1 teaspoon kosher salt, plus more
- Freshly ground black pepper
- 1 pound ground beef, preferably chuck
- 1/2 pound mortadella, cut into 1/4" pieces
- 2 large eggs
- 1/2 cup fine fresh breadcrumbs
- 1/4 cup chopped fresh parsley
- 2 tablespoons chopped fresh oregano
- Grated Grana Padano cheese (for serving)

Preparation

Heat oil in a large heavy pot over medium-high. Add onion, carrot, and celery; season with salt and pepper. Cook, stirring often, until vegetables are soft and translucent, 10–15 minutes. Add tomato paste and cook, stirring, until darkened, about 4 minutes. Stir in tomatoes and cream and bring to a boil. Reduce heat; season with salt and pepper. Simmer while you form the meatballs.

Using a fork or your hands, mix beef, mortadella, eggs, breadcrumbs, parsley, oregano, and 1 tsp. salt in a large bowl until evenly combined. Form mixture into 1 1/2"-diameter balls, packing fairly firmly (you should have about 26).

Add meatballs to sauce, cover pot, and simmer until meatballs are cooked through and very tender, 40–45 minutes.

Serve topped with a generous amount of Grana Padano.

Do Ahead: Meatballs (without cheese) can be made 2 days ahead. Let cool; cover and chill. Reheat gently in sauce before serving.

Recipe by The Meatball Shop, NYC

Photograph by Levi Mandel

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