

CHEETOS® Meatballs

Ingredients

- 5 ¼ cups pulverized CHEETOS® Crunchy Cheese Flavored Snacks
- Extra virgin olive oil
- ¼ pound Pancetta, cut into ¼ inch dice
- 6 Onions
- Crushed red pepper
- Kosher salt
- 6 Cloves garlic
- 3 (28-ounce) cans San Marzano tomatoes, passed through a food mill
- ½ pound Ground beef
- ½ pound Ground veal
- ½ pound Ground pork
- 2 Large eggs
- 1 cup Freshly grated Parmigiano, plus more as needed
- ¼ cup Chopped fresh Italian parsley
- 2 cups Ricotta cheese
- 2 cups Dill pickles, cut into ¼-inch dice
- 1 cup Finely chopped chives

How to make it

1. Coat a large saucepan with olive oil. Add pancetta bring to medium heat and cook for 6 to 8 minutes.
2. Add 4 onions (cut into ½ inch dice), 4 garlic cloves (smashed and finely chopped) and a pinch of red pepper. Season generously with salt; cook until the onions are soft, stirring frequently.
3. Add the tomatoes along with 2 cups of water. Add up to one more cup for consistency while cooking. Season generously with salt. Cook sauce for 2 to 3 hours, stirring occasionally.



PREP
TIME

-



COOK
TIME

-



TOTAL
TIME

-



SERVING

-

Made with

4. Coat a large sauté pan with olive oil, add 2 onions (cut into ¼ inch dice), and bring to medium-high heat. Season onions generously with salt and cook until soft.
5. Add 2 finely chopped garlic cloves and a pinch of red pepper. Sauté for another 2 to 3 minutes. Turn off heat.
6. In a large bowl, combine the beef, veal, pork, eggs, Parmigiano, parsley and 5 cups pulverized CHEETOS®. Season with salt. Combine the mixture using your hands.
7. Add the onions and about ½ cup water. Combine mixture again — it should be wet.
8. Preheat the oven to 350°F.
9. Using damp hands, shape the meat into balls a little larger than a golf ball. Roll each meatball around in 5 cups of pulverized CHEETOS®.
10. Deep-fry the meatballs until they are dark brown and very crispy. Place the meatballs on a sheet and into the oven for 10 minutes.
11. Cook the meatballs in the sauce for 15 to 20 minutes or until the sauce clings nicely to the meatballs.
12. Place the meatballs in a serving dish, spoon sauce over the meatballs. Top with ricotta and diced pickles. Sprinkle with remaining pulverized CHEETOS® and chives.