



RSP Yummy Spicy Meatballs

RECIPE BY ROSE STREET PANTRY

PREP 15 MIN

COOK 20 MIN

SERVES 4

LEVEL EASY

INGREDIENTS

500g Beef Mince	1 Carrot, grated	1 Egg or binding agent
2 Garlic Cloves, chopped	1 Red Chilli finely chopped, Remove seeds for less heat	
1 Red Onion, chopped	1-2 tbsp Eighteen Thousand Islands Kecap Manis <i>available form RSP</i>	

METHOD

STEP 1 Fry up the chopped Red Onion and Garlic until golden. Set aside and allow it to cool down. Leave the pan on a low heat as you will need this to fry up your meatballs.

STEP 2 Combine the ingredients together (including your cooled garlic and onion) in a large bowl.

STEP 3 Roll the combined ingredients in your hands to make round balls or turn into patties.

STEP 4 Place in your low to medium heated pan. You don't want to burn the outside and leave the middle raw, so keep an eye on the temperature of your pan.

TIP

If you have had the pan to hot and start burning your meatballs, seal the rest of the ball and finish off the cooking process in the oven. This will cook the meatball through whilst not burning the outside of it anymore.



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