

# CHEETOS® Meatballs

## Ingredients

- 5 ¼ cups CHEETOS® Crunchy Cheese Flavored Snacks pulverized
- Extra virgin olive oil
- 1/4 lb pancetta, cut into 1/4 inch dice
- 6 onions
- Crushed red pepper
- Kosher salt
- 6 cloves garlic
- 3 28-oz cans San Marzano tomatoes, passed through a food mill
- 1/2 lb ground beef
- 1/2 lb ground veal
- 1/2 lb ground pork
- 2 large eggs
- 1 cup freshly grated Parmigiano, plus more as needed
- 1/4 cup chopped fresh Italian parsley
- 2 cups ricotta cheese
- 2 cups dill pickles, cut into 1/4-inch dice
- 1 cup finely chopped chives

## How to make it

[title]Sauce

2. Coat a large saucepan with olive oil. Add pancetta bring to medium heat and cook for 6 to 8 minutes.
3. Add 4 onions (cut into 1/2 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.
4. Add the tomatoes along with 2 cups of water. Add up to one more cup for consistency while cooking. Season generously with salt. Cook



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PREP TIME	COOK TIME	TOTAL TIME	SERVING
20 min	3 hr	3 hr 20 min	10

## Made with



**CHEETOS® Crunchy Cheese Flavored Snacks**

sauce for 2 to 3 hours, stirring occasionally.

#### [title]Meatballs

6. Coat a large sauté pan with olive oil, add 2 onions (cut into 1/4 inch dice), and bring to medium-high heat. Season onions generously with salt and cook until soft.
7. Add 2 finely chopped garlic cloves and a pinch of red pepper. Sauté for another 2 to 3 minutes. Turn off heat.
8. 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.
9. Add the onions and about 1/2 cup water. Combine mixture again — it should be wet.
10. Preheat the oven to 350°F.
11. 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®.
12. 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.

#### [title]To Assemble:

14. Cook the meatballs in the sauce for 15 to 20 minutes or until the sauce clings nicely to the meatballs.
15. 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.