



Italy



Nonna's Meatballs Pizzaiola

6 Servings

Ingredients

- 24 each – Meatballs
- 1½ cups – diced yellow onion
- 2 tbsp – chopped fresh parsley
- 3 fl. ounces – olive oil
- 1 tsp – crushed red pepper flakes
- 2 tbsp – chopped fresh garlic
- 3 ounces – diced green bell pepper
- 3 ounces – diced red bell pepper
- 1½ cups – canned, drained diced tomatoes
- 2 tbsp – chiffonade fresh basil
- 3 tbsp – sliced black olives
- 3 tbsp – shredded parmesan cheese

Method

1. Brown and cook the meatballs until they are fully cooked.
2. Heat the oil in a pot over medium high heat.
3. Add the diced onions and diced green & red peppers and cook for 1-2 minutes.
4. Add the minced garlic and red chili flakes and cook for an additional minute, making sure not to burn the garlic.
5. Add the tomatoes and black olives, lower the heat to medium low and simmer until a sauce consistency develops and all of the ingredients are hot and then add the sausage, and chopped fresh parsley and basil.
6. To serve, portion the onto a serving plate or bowl and sprinkle with parmesan cheese.

Serve and Enjoy!