



Bacony Meatballs

Makes: 6 servings

Prep Time: 20 minutes Cook Time: 30 minutes

Total Time: 50 minutes

Ingredients

- 4 cups good-quality marinara sauce
- 3 (14-ounce) cans cherry tomatoes
- 1 & 1/2 pounds ground beef, preferably 85%
- 5 ounces bacon (about 6 slices), finely chopped
- 1/2 cup plain breadcrumbs or panko
- 1/2 cup finely chopped onion
- 1/2 ounce Parmesan cheese, finely grated (about 1/2 cup), plus more for serving
- 2 tbsp finely chopped garlic
- 1 tbsp finely chopped fresh flat-leaf parsley
- 2 tsp fennel seeds, coarsely ground
- 1/2 tsp dried oregano
- 2 large eggs, beaten
- Kosher salt & freshly ground black pepper
- cooked pasta or spiralized zucchini for serving

Instructions

In a 5- to 6-quart pot, combine the marinara and cherry tomatoes. Use a potato masher to break up the tomatoes. Bring the mixture to a low boil.

In a large bowl, combine the beef, bacon, breadcrumbs, onion, cheese, garlic, parsley, fennel seeds, oregano, eggs, 1 & 1/2 teaspoon salt and 1 teaspoon pepper. With wet hands, form 1 & 1/2-inch meatballs, and gently drop them into the sauce. Reduce to a simmer, cover, and cook for 20 minutes. Serve with the sauce over pasta or spiralized zucchini.

Recipe by Fine Cooking