

Spicy Chipotle Meatballs

Ingredients

1 T Olive Oil
1 Onion (diced)
6 clv Garlic (finely chopped)
28 oz Whole Tomatoes (can)
3 t Chipotle Chilies (with adobo sauce)
1 1/2 lb Ground Beef
1/2 c Cilantro (chopped)
1/4 c Bread Crumbs
1 Egg (beaten)
1 t Ground Cumin
1 1/2 t Salt
1/4 t Ground Black Pepper

Instructions

1.Heat the oil in a large skillet over medium heat. Add the onion and half the garlic and cook, stirring occasionally, until beginning to brown, 5 to 7 minutes. Add the tomatoes (with their juices) and chipotles; using a potato masher, break up the tomatoes. Simmer, partially covered, until the sauce has thickened, 15 to 20 minutes. If the sauce becomes too thick, add up to 1/2 cup water.

2.In a medium bowl, combine the beef, cilantro, bread crumbs, egg, cumin, the remaining half of the garlic, 1 1/2 teaspoons salt, and 1/4 teaspoon pepper. Shape the mixture into 16 meatballs (about 2 heaping tablespoons each).

3.Heat broiler. Place the meatballs on a baking sheet and broil, turning once, until cooked through, 8 to 12 minutes. Add the meatballs to the

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sauce. Serve with a sprinkle of additional cilantro.