

## **Goat Cheese and Herb Stuffed Meat Balls over Pesto and Tomato Sauce with Oven Roasted Tomato's and Ciabatta Garlic Bread**

Serves: 4

Cook Time: 30 min

### **Ingredients**

#### **For the Meatballs**

- 2 lbs. 85% Lean Ground Beef
- ¾ cup Yellow Onion, minced
- 1 Garlic Glove, minced,
- ¾ cup Italian Breadcrumbs
- 2 tbsp Dijon Mustard
- 1 tsp Oregano
- 1 Large Egg
- 1 tsp Salt
- 1 tsp pepper
- ½ cup Olive oil for frying

#### **Meatball Filling**

- 4oz. Goat Cheese
- ¼ cup Chopped Parsley
- 2 tbsp. Chopped Basil
- ¼ cup Asiago Cheese
- Pinch of Salt
- Pinch of pepper

#### **Tomato Sauce**

- 1 tbsp Tomato Paste
- 29 oz can of Tomato Sauce
- ¼ cup Sour cream
- 1 Garlic Clove, minced
- 1 tsp Dried Oregano
- 2 tbsp Olive Oil
- 2 ea. Roma Tomato

#### **Angel Hair Pasta**

- 1lb Angel Hair Pasta
- 2 Tbsp Olive oil
- ¼ cup Pesto
- Salt and pepper to taste

#### **Oven Roasted Tomatoes**

- 3 ea. Roma Tomato, cut 1/2" Thick
- Olive oil
- Salt and pepper to taste

#### **Ciabatta Garlic Bread**

- 1 ea. Loaf of ciabatta bread, cut in half lengthwise
- 1 stick of butter
- 2 tbsp of minced Garlic
- Salt and pepper to taste

### **Garnish**

- Asiago Cheese
- Chopped Parsley
- Basil Chiffonade
- Pesto
- Cracked Pepper

### **Instructions**

- Preheat a cast iron skillet to medium heat.
- Preheat oven to broil high.
- Preheat a large pot of salted water for boiling pasta.
- Preheat a medium saucepan for sauce.
- In the saucepan add the olive oil, garlic and tomato paste, cook for 1 minute to toast then add remaining ingredients; cover and set to low.
- In a large bowl combine all ingredients for the meatballs. Mix and Blend the ingredients for 2 minutes until meat is uniform and blended well.
- In a small bowl combine all ingredients for the filling.
- Using a 3 oz scoop, scoop out 12 meatballs or roll out 12ea. 3 oz meatballs by hand.
- Make a small hole into the meatball, pushing in at least ½ inch into the center. Add about 1 TSP of the goat cheese filling then crimp the hole closed using the meat as a seal. Roll into a ball.
- Add about ½ cup of olive oil to the cast iron skillet then add the meatballs to brown, rolling and flipping frequently while the pasta cooks.
- Drop the angel hair pasta into the water at the same time you start the meatballs. Have a colander ready by the sink to strain the pasta.
- When the angel hair pasta is done, about 6-8 minutes strain and place into a bowl. Toss with the olive oil, pesto, salt and pepper.
- Melt the butter and garlic for the bread in a microwave until blended
- Spread the garlic butter all over the bread and season with salt and pepper, place bread on rack over a sheet pan.
- Place the Roma tomatoes on the same rack as the bread and season with olive oil, salt and pepper. Place in broiler and set for 4-5 minutes.
- Gather a large platter. Ladle the tomato sauce into the bottom of the platter
- Make piles of angel hair pasta into nests around the platter
- Remove meatballs from skillet after all sides have been browned and meat is cooked through, about 12 minutes.
- Arrange meatballs around the nests of angel hair pasta.

- Remove bread from oven and cut into 3-inch strips. Place the bread and tomato's on top of the pasta nests
- Drizzle pesto over the entire platter in a Criss-cross pattern.
- Garnish with Asiago cheese, herbs and cracked pepper.