

Italian Sausage Balls with Chimichurri

Ingredients

1 1/2 pounds fresh mild Italian turkey sausage
3 cloves garlic, minced
3 medium shallots, minced
2 tablespoons fresh basil, finely chopped
1 1/2 teaspoons ground oregano
1/3 cup Parmigiano-Reggiano cheese, shredded
1 tablespoon extra virgin olive oil
2 teaspoons kosher salt
1/2 teaspoon freshly ground black pepper
1 large egg
Chimichurri, recipe from Cooking for your Man

Method

1. Combine all ingredients in a mixing bowl and knead well until the mixture holds together. Use a heaping teaspoon to scoop mixture into bite-size meatballs, if using Chinese soup spoons. Roll between hands to form a ball; repeat until mixture is gone. Place onto a parchment-lined baking sheet. Cover with plastic and refrigerate for at least 1 hour or up to 24 hours before cooking.
2. When ready to cook, remove from fridge and let sit for 30 minutes. Preheat oven to 400 degrees. Roast in oven for 4 minutes; turn and cook 4 minutes longer or until just cooked through. Remove from oven, cover with foil to keep warm.
3. To serve: Place Chinese soup spoons onto a tray lined with ginger or palm leaves. Place meatballs into spoons, spoon chimichurri on top of each meatball; serve warm. Source: Yolanda Banks