

# BACON WRAPPED MEATBALLS



Makes: 12 balls



Prep Time: 10 mins



Cook Time: 1 hour



## INGREDIENTS

### Meatballs

(400 g) package Marc Angelo Pork Meatballs 1

slices bacon, halved 6

### Sauce

ketchup 6 tbsp

packed brown sugar 1/2 cup

soy sauce 1 tbsp

clove garlic, minced 1

## TIPS

- Prepare ahead to final baking steps then complete baking when ready.
- Double the recipe for a crowd.
- Replace meatballs with chunks of Marc Angelo Chicken Breast.
- A gluten- free choice.

## COOKING INSTRUCTIONS

- Preheat oven to 400° F (200° C).
- Wrap a half slice of bacon around each meat ball. Secure with a toothpick. Place on a rimmed baking sheet.
- Bake for 30 minutes or until bacon is crisp. Drain on a paper towel.
- Mix remaining ingredients for the sauce. Pour over meatballs.
- Reduce temperature to 350° c (180° F) and bake 30 minutes longer, stirring occasionally. Serve hot.