

# INGREDIENTS

360 grams lean beef mince

1 medium onion (finely chopped)

1 egg (size 6)

½ cup breadcrumbs (fresh or panko)

50 grams blue cheese

3 strips bacon (finely diced)

Salt and ground black pepper (to taste)

## TO SERVE

Lettuce cups / leaves

# INSTRUCTIONS

1. In a bowl combine mince, bacon, onion, egg, breadcrumbs, salt and pepper
2. With damp hands roll small balls of mince, pop a piece of blue cheese into the centre and cover over with mince to seal
3. Heat a frying pan over a medium heat. When hot add a tbsp of oil, cook the balls rolling them to get a nice colour on each side
4. Remove to rest while you cook the others
5. Serve in lettuce cups for added freshness

# TOP TIPS

You can use any kind of blue cheese in these, it doesn't necessarily need to be a particularly good or expensive one.

You can also roll these bigger, flatten them down slightly and have them as burger patties or sliders - they are sure to be a hit with your family or neighbours the next time you BBQ!



## Bacon & Blue Cheese Meatballs

Original recipe submitted by Kathy, Warkworth



4 servings



30 minutes

Kathy learnt this recipe (which was originally a meatloaf style dish to be cooked in the oven) at a class she was attending, and it has become a firm household favourite.

This meatball version is quick and easy to throw together and the result is tasty little two-bite morsels, great as a part of a sharing platter.