



MINCED MEAT with SALSA CHIPOTLE

Albondigas (Meat Balls)

SERVES 4

- 500 g / 18 oz. minced meat (beef or mixed)
- 1 onion
- 1 piece dry white bread
- 1 egg yolk
- 100ml / 3 fl oz. milk
- 2 jars (440g / 15 oz.) Salsa Chipotle María Dolores
- 2 tablespoons flour
- 1 tablespoon tomato puree
- 1 teaspoon salt, pepper

METHOD

1. Briefly soak white bread in milk. Chop fine the onion.
2. Put meat, egg yolk, onion and chopped tomatoes into a bowl.
Season with 1 tablespoon of salt and pepper. Mix well.
3. Carefully drain bread and add to the rest. Add 2 tablespoons of flour.
4. Pour Salsa Chipotle María Dolores into a saucepan and heat up briefly.
Reduce heat.
5. Crush the minced meat mix into little balls (about 2cm / 0.8 in. in diameter)
and gently put inside the pan.
6. Cook over a low heat for 25-35 minutes. Gently stir occasionally.

Serve with rice and tortillas.

In case you haven't got the latter, serve with rice only.

