



CHEETOS® Meatballs



4 / 5

Classic Italian meets “Dangerously Cheesy”® These CHEETOS®, beef, pork and veal meatballs are served in a fresh, hearty tomato herb sauce and sprinkled with ricotta cheese.

Ingredients

5 ¼ cups

Pulverized CHEETOS® Crunchy Cheese Flavored Snacks

Extra virgin olive oil

6	Onions
	Crushed red pepper
	Kosher salt
6	Cloves garlic
3 28-ounce	Cans San Marzano tomatoes, passed through a food mill
½ pound	Ground beef
½ pound	Ground veal
½ pound	Ground pork
2	Large eggs
1 cup	Freshly grated Parmigiano, plus more as needed
¼ cup	Chopped fresh Italian parsley
2 cups	Ricotta cheese
2 cups	Dill pickles, cut into ¼-inch dice
1 cup	Finely chopped chives

Steps

Sauce

- 1 Coat a large saucepan with olive oil. Add pancetta bring to medium heat and cook for 6 to 8 minutes.
- 2 Add 4 onions (cut into ½ inch dice), 4 garlic cloves (smashed and finely chopped) and a pinch of red pepper. Season generously with salt; cook until the onions are soft, stirring frequently.
- 3 Add the tomatoes along with 2 cups of water. Add up to one more cup for consistency while cooking. Season generously with salt. Cook sauce for 2 to 3 hours, stirring occasionally.

Meatballs

- 4 Coat a large sauté pan with olive oil, add 2 onions (cut into ¼ inch dice), and bring to medium-high heat. Season onions generously with salt and cook until soft.

minutes. Turn off heat.

- 6** In a large bowl, combine the beef, veal, pork, eggs, Parmigiano, parsley and 5 cups pulverized CHEETOS®. Season with salt. Combine the mixture using your hands.
- 7** Add the onions and about ½ cup water. Combine mixture again — it should be wet.
- 8** Preheat the oven to 350°F.
- 9** Using damp hands, shape the meat into balls a little larger than a golf ball. Roll each meatball around in 5 cups of pulverized CHEETOS®.
- 10** Deep-fry the meatballs until they are dark brown and very crispy. Place the meatballs on a sheet and into the oven for 10 minutes.

To Assemble:

- 11** Cook the meatballs in the sauce for 15 to 20 minutes or until the sauce clings nicely to the meatballs.
- 12** Place the meatballs in a serving dish, spoon sauce over the meatballs. Top with ricotta and diced pickles. Sprinkle with remaining pulverized CHEETOS® and chives.

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