

# Spicy pork meatballs, whole wheat fusillis with parmesan.

Recipe for 4 persons

## Description

Spicy pork meatballs with pancetta, cherry tomatoes and chili, fusillis with parmesan and fresh basil.

## Ingredients

### For the pork meatballs

- 500 Gr Ground pork
- 100 Gr Pancetta
- 1 Unit(s) White onion
- 2 Clove(s) Garlic
- 1 Unit(s) Jalapeno pepper
- 45 Ml Breadcrumbs
- 250 Gr Cherry tomatoes
- 10 Ml Coriander
- 125 Ml Chicken stock
  
- Olive oil
- Salt and pepper

### For the pastas

- 250 Gr Whole wheat fusilli
- 100 Gr Parmesan
- 1 Bunch(es) Basil
  
- Olive oil
- Salt and pepper

## Preparation

- Preparation time **30 mins**

### For the preparations

Dice the onion and chop the garlic. Empty the chili and slice it. Cut the cherry tomatoes in half, dice the pancetta and chop the parsley. Mince the basil and shave the parmesan.

### For the meatballs

In a pan with olive oil sweat the onions and the garlic, add the chili and the coriander cook it 1 more minute. In a bowl with the pork mix the pancetta, the parsley and the bread crumb, add the spicy onions, mix it well. Put the cherry tomatoes on a baking tray with a parchment paper, olive oil, salt and pepper. Cook it for 10 minutes. Form some balls with the meat, put it on a baking tray with a parchment paper and olive oil. Cook it in the oven until it gets coloration. Put the meat and the tomatoes back in the pan of the onions with the chicken stock and cook it 10 more minutes.

### For the pastas

In a big pot of salty boiling water, cook the pastas until tender, strain it and put it in a bowl with olive oil, salt and pepper.

### For the plating

In a bowl, put the pastas at the bottom, the meatballs on the top and finish with the parmesan cheese and the basil.

**Bon appétit!**