

Spiced Meatballs

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Beef and Pork mince, spices and spinach are mixed together and then formed into balls to make these Indian Spiced Meatballs.

Cuisine: Indian Inspired

Prep Time: 30 minutes

Cook Time: 15 minutes

Total Time: 45 minutes

Servings: 45 Meatballs

Ingredients

- 500g minced lamb
- 500g minced pork
- 60g breadcrumbs
- 3 tbsp milk
- 2 onions, finely chopped
- 4 garlic cloves, minced
- 2 tsp ginger puree
- 4 tsp garam masala
- 2 tsp cumin powder
- 2 tsp coriander powder
- 50g 2 cup spinach leaves
- 3 tbsp oil (for frying)

Instructions

1. Pre heat oven to 190°
2. Soak the breadcrumbs in milk and set aside
3. Place all other ingredients (apart from the oil) in the food processor and mix until all ingredients are combined.
4. Add the breadcrumb mixture and mix again until you have a smooth paste.
5. Roll into heaped tablespoon balls and place on a baking tray
6. Chill for 15 minutes. Heat the oil in a wide, shallow frying pan and brown the balls. Then return to the baking tray.
7. Cook for 15 minutes.