



Tex Mex Meatballs

Gaggenau Appliance: Combi Microwave Oven
 Cooking Modes: Convection + Microwave
 Speed/ Broil + Circulated Air
 Preparation Time: 20 minutes
 Cooking Time: 25
 Makes: 4 servings

For the sofrito:

2 tbsp (15 mL) olive oil
 1 small yellow onion, finely chopped
 1 large red pepper, seeded and chopped finely
 2 jalapeno peppers, seeded and chopped finely
 3 cloves garlic, minced
 1 tbsp mild chili powder
 1 tsp salt
 1 tsp dried oregano
 1 tsp ground cumin
 1 15 oz (425g) can crushed tomatoes, drained

To form the meatballs:

1 lb (500g) ground turkey
 1 lb (500g) turkey sausage, casings removed
 1 cup (150 g) fine breadcrumbs
 2 large eggs, beaten

1 14 oz jar (396 g) enchilada sauce
 8 oz (113 g) medium-sharp cheddar cheese, grated

Cook the sofrito:

Heat a large saute pan over moderate heat. When the pan is hot add the oil, heat for a few seconds, then stir in the onion and cook until softened. Add the peppers, garlic, chili powder, oregano and cumin, cover and cook over low heat for 5 - 6 minutes. Stir in the tomatoes and cook covered over medium heat for 10 minutes.

Form the meatballs:

Combine the ground turkey and turkey sausage with the breadcrumbs and eggs and mix thoroughly, stir in the cooled sofrito and mix with a light hand. Lightly oil the glass oven tray, scoop the mixture into 2" sized meatballs and arrange on the tray.

To heat the oven, use the left control knob to select the Convection mode, leave the temperature at the default setting of 360°F and touch Play to start. Place the meatballs in the oven, touch the + Microwave symbol and turn the left-hand knob counter-clockwise to the 360W setting and set the timer with the right control knob for 20 minutes.

When the meatballs have cooked through, transfer them to an oven safe casserole dish, pour the enchilada sauce over the meatballs and top with the grated cheddar cheese.

Change the oven setting with the left control knob to Broil + Circulated Air, 360°F. Place the casserole in the oven on the wire rack on position 2 counting up from the bottom for 5 - 8 minutes to heat the sauce and melt the cheese.