

Stuffed Caprese Meatballs with Charred Cherry Tomatoes



Ingredients

1 lb / 0.5 kg lean ground pork
¼ cup / 50 mL Italian-seasoned breadcrumbs
¼ cup / 50 mL milk
2 Tbsp / 30 mL basil pesto
½ tsp / 2 mL EACH salt and ground black pepper, divided
2 oz / 60 g mozzarella cheese cut into ½-inch / 1.25 cm cubes
2 cups / 500 mL cherry tomatoes
1 Tbsp / 15 mL olive oil
2 cups / 500 mL prepared marinara sauce, warmed
Hot cooked pasta for serving
¼ cup / 50 mL torn fresh basil leaves

Directions

1. In large bowl, gently combine ground pork with breadcrumbs, milk, pesto and half of the salt and pepper; do not overmix.
2. Form mixture into 1 ½-inch meatballs.
3. Use your finger, stuff one cube of cheese into center of each meatball. Seal meat around cheese.
4. Preheat barbecue on high; reduce heat to medium.
5. Grill meatballs over medium-high heat for about 10 minutes, turning often until nicely browned on all sides and melted cheese is just starting to dribble out.
6. Meanwhile, toss cherry tomatoes with oil and remaining salt and pepper; thread onto metal or soaked bamboo skewers.
7. Grill tomatoes over medium heat for 4-5 minutes, turning often until blistered and slightly charred; remove skewers.
8. Serve meatballs over your favourite style of hot cooked pasta and warmed marinara sauce.
9. Garnish with torn basil leaves.

Tip: Meatballs may also be served as an appetizer. Assemble by threading one meatball, one basil leaf, and one charred tomato onto a toothpick.

Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 20
- **Number of Servings:** 4-6