

Pork and Ricotta Meatballs in Parmesan Broth

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Ingredients

- 1 cup (8 oz) fresh Ricotta
- ¼ cup grated Parmigiano-Reggiano cheese, plus more for grating
- 1 large egg
- ½ cup dry breadcrumbs
- ½ tsp grated nutmeg
- Kosher salt and pepper
- 1¼ lb ground pork
- 2 tbsps olive oil
- 1 qt chicken broth - homemade if possible
- 1 3x1" piece Parma-Reggiano cheese
- 1 c. thawed frozen peas
- 2 cups baby spinach
- Egg noodles, for serving

Method

1. In a large bowl, stir the ricotta and ¼ cup Parma cheese with the egg, breadcrumbs, nutmeg, 1 tsp salt, ½ tsp pepper and ¼ cup of water. Add the pork and combine. Form into 12 meatballs.
2. In a large enameled cast-iron casserole, heat the olive oil. Add the meatballs and cook over moderate heat, turning until golden all over, about 10 minutes. Stir in the broth and the piece of cheese. Cover and simmer gently over moderate heat, stirring occasionally, until the meatballs are cooked through and the broth is slightly reduced, about 20 minutes.
3. Stir in the peas and spinach, season with salt and pepper and simmer until the peas are warmed through.
4. In shallow bowls, spoon the meatballs and broth over egg noodles. Garnish with grated Parmigiano and serve.

Notes

This is an easy, attractive dish. I put more broth in each bowl (for two of us) so wouldn't have had enough for the six helpings of meatballs. Use just enough broth to cover bottom of bowl and warm the egg noodles.

Homemade chicken broth would be best here as it isn't masked by other flavors.