

Baked Pecorino & White Pepper Meatballs



Serves 4

**Prep 30 mins
+ 30 mins chilling**

Cooking 1h

Easy

Ingredients

100g fresh white breadcrumbs
4 tbsp milk
600g pork mince
170g pecorino, finely grated
1 egg
1/2 tsp white pepper
small handful of sage leaves, finely chopped
1kg sweet potatoes, cut into 2-3cm wedges
6 large vine tomatoes, roughly chopped
2 red onions, sliced
olive oil
a small bunch of basil, chopped

1. Put the breadcrumbs in a bowl and pour over the milk, stirring until combined.
2. Add the remaining ingredients and mix well.
3. Take big pinches of the mixture and roll into walnut-sized meatballs. Chill for 30 minutes.
4. Heat the oven to 200C/fan 180C/gas 6.
5. Scatter the sweet potatoes, tomatoes and onions in a roasting tin in a single layer, or spread over 2 baking trays.
6. Drizzle with 3 tbsp olive oil and toss. Lay the meatballs on top, spreading them out evenly.
7. Bake for 25 minutes. Remove from the oven and turn the meatballs over, stirring the vegetables too.
8. Return to the oven for another 20-30 minutes until everything is cooked.
9. Scatter the basil over just before serving.