

# Spring Meatballs with Pasta and Peas



**Serves 4    Prep 10 mins**

**Cooking 30 mins**

**Easy**

## Ingredients

4 spring onions, trimmed and finely sliced  
2 garlic cloves, peeled and finely sliced (optional)  
50g breadcrumbs  
½ bunch parsley, picked and finely chopped  
A few mint sprigs, leaves picked and finely chopped (optional)  
400g pork mince  
Juice and finely grated zest of 1 lemon  
Sea salt and black pepper  
Olive oil  
1 litre chicken stock, or vegetable stock  
180g mini pasta  
150g peas, freshly podded or frozen  
40g pecorino or parmesan, finely grated

1. Put half the spring onions in a food processor with half the sliced garlic, if using and all the breadcrumbs, half the chopped herbs parsley & mint (if using) and all the mince. Add the lemon zest, season, then blitz until it all comes together (you can mix it by hand in a bowl).
2. Roll the mince mixture into small, roughly 2½cm balls. Set a large casserole pot on a medium heat, drizzle in 3 tbsp of olive oil & fry the meatballs for about 10 mins, turning regularly, until browned and gnarly all over.
3. Add the stock to the pan & bring to a boil. Stir in the pasta & peas, then bring back to a boil and simmer for 5 to 7 mins, until the pasta is tender & the meatballs are cooked through. Off the heat, stir in some of the lemon juice (taste, you may not need all of it), & adjust the seasoning if needed. Finish by stirring in the remaining herbs & serve topped with the grated parmesan (lots of it).