



STORY
COOKS



Melty Meatballs

WWW.STORYCOOKS.NET

STORY
COOKS



Salām!
I'm Michai.
Join me in
making melty,
mouthwatering
meatballs.



MEET CHEF MICHAİ

WWW.STORYCOOKS.NET

Week 4 - Melty Meatballs



Recipe
Ingredients

Minced meat
Mushrooms

Mozarella (or cheese of choice)

Mustard (or marinade of choice)

Spices (blackpepper, salt, turmeric)

Margarine





Melty Meatballs

CHALLENGE 4

Mouthwatering, marinated meatballs made with minced meat and melty cheese. Munch with mayo, or mix into sauce.



Made With 100%
Original Stories by StoryCooks
Copyrighted by Linda Unugboke



Michai's Menu

Step 1 - Chop up mushrooms

Step 2 - Mash the minced meat and add spices sparingly

Step 3 - Mix the meat and mushrooms in a bowl

Step 4 - Add mustard (or your preferred sauce e.g. barbeque) to the mixture and leave it to marinate in the fridge for **30 minutes**

Step 5 - Take out the marinated meat and mould them into mini balls

Step 6 - Make holes in the middle of the meatballs and put in cheese

Step 7 - Measure two scoops of margarine into a metal pan and shallow fry the meatballs in the margarine, on medium heat for **10 minutes**

Step 8 - When the meatballs are cooked, serve with a side dish

Tip: You can serve with mashed potatoes or meze

www.storycooks.net