

Homemade Meatballs with *Arriba!*[®] Red Salsa

- 1 EGG, BEATEN
- ¾ CUP SOFT BREAD CRUMBS (1 SLICE)
- ¼ CUP FINELY CHOPPED ONION
- 2 TBSP FINELY CHOPPED BELL PEPPER
- ¼ TSP DRIED OREGANO, CRUSHED
- ¼ TSP SALT
- 12 OZ GROUND BEEF
- 16 OZ *ARRIBA!* MEDIUM RED SALSA

In a large mixing bowl combine egg, bread crumbs, onion, bell pepper, oregano, and salt. Add meat and mix thoroughly. Form 24 equal size meatballs and place in a 15×10×1 inch baking pan. Bake in a 350°F oven for twenty minutes or until there is no pink in the middles. Place meatballs on a paper towel to remove excess oils. Heat salsa in a medium saucepan. Add cooked meatballs and simmer for 30 minutes. Serve with tortilla corn chips or refrigerate for later use.

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