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# Stuffed Giant Meatballs

## Description

Sometimes you can impress using the simplest and most common ingredients – like these stuffed meatballs:

- Portuguese sausage with mozzarella
- Kalua pork with swiss cheese
- Andouille sausage with cheddar

Total time: 1 hr Yield: 6 Servings

## Ingredients

3 lb lean ground beef  
extra virgin olive oil (or vegetable oil)  
1/4 cup quick cooking rolled oats  
3/4 cup onion (finely minced)  
1/2 cup Italian seasoning  
3/4 cup prepared BBQ sauce  
1/2 cup fully cooked Portuguese sausage (diced; browned)  
1/2 cup shredded kalua pork, chicken, or turkey  
1/2 cup fully cooked andouille sausage (diced; browned)  
1/3 cup mozzarella cheese (shredded)  
1/3 cup Swiss cheese (shredded)  
1/3 cup cheddar cheese (shredded)

Prep Time: 1 hr Total Time: 1 hr

## Instructions

Sauté the onion in 1 tablespoon oil until softened, add rolled oats and let cool. Combine with ground beef, parsley and Italian seasoning. Prepare fillings by browning them separately in a frying pan and drain on a paper towel. Toss together the meat and cheese in three separate bowls. To make each meatball, portion out the meat into 9 portions, then press your thumb into the center to create a hole, fill with 1/3 of each filling and pinch together, the last step being to roll into a ball.

Pre-heat oven to 400° F. Place finished meatballs onto a large baking sheet prepared with non-stick spray. Bake for approximately 15 minutes, or until a thermometer inserted into the center reads 160° F. Serve with the BBQ sauce as a dipping sauce.

**Recipe brought to you by:**

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Chef Michi Holland

**Source:**

Chef Michi Watarai