
Corned Beef Hash, Cabbage & Pork Meatballs

Total time: 1 hr Yield: 12 to 14 servings

Ingredients

15 oz corned beef hash
1 lb ground pork
2 eggs
3 clove garlic (minced)
1 cup onion (finely diced)
2 cup cabbage (finely diced)
2 cup Kerrygold Dubliner Irish cheddar cheese (finely shredded)
1 cup plain breadcrumbs
1 tsp salt
1/2 tsp black pepper
non-stick cooking spray
1 jar whole grain mustard (as a dip)

Prep Time: 30 min Cooking Time: 30 min Total Time: 1 hr

Instructions

Preheat oven to 350°F. In a large mixing bowl add corned beef hash, ground pork, eggs, garlic, onion, cabbage, cheddar cheese, bread crumbs, salt and pepper. Mix together well and place in refrigerator to rest for 20 minutes. For easy clean up, line a baking sheet with aluminum foil and spray with non-stick cooking spray.

Shape the meat into meatballs slightly smaller than a golf ball in size. Place meatball evenly on to baking sheet and bake for 25 to 30 minutes until done and slightly crispy on the outside.

Once cooked remove meatballs from baking sheet and place on a serving platter. Serve with whole grain mustard as a dipping condiment. Enjoy this pupu for your Saint Patrick's Day celebrations!

Recipe brought to you by:

Chef Ryan Covert