



Mini Meatballs Marsala

by Michael Symon



Juicy beef-and-pork meatballs simmered in a mushroom-rich Marsala wine sauce that's earthy, savory, and deeply satisfying.

Prep Time:
10 Mins

Cook Time
25 mins

Serves:
4-6 Servings

Level:
Intermediate

Ingredients

Meatballs

- 1 lb ground beef
- ½ lb ground pork
- ½ cup breadcrumbs
- ¼ cup grated Parmesan
- 1 egg
- 2 cloves garlic, minced
- 1 tsp oregano
- 1 tsp salt
- ½ tsp black pepper

Marsala Sauce

- 2 tbsp olive oil
- 8 oz mushrooms, sliced
- 1 shallot, minced
- 2 cloves garlic, minced
- ½ cup Marsala wine
- 1 cup chicken broth
- 1 tbsp butter
- 1 tbsp chopped parsley

Instructions

Step 1:

Mix beef, pork, breadcrumbs, Parmesan, egg, garlic, oregano, salt, and pepper gently until just combined.

Step 2:

Form into small, loose 1-inch meatballs.

Step 3:

Heat olive oil in a skillet and brown meatballs on all sides. Remove and set aside.

Step 4:

Add mushrooms to the pan and cook until browned.

Step 5:

Add shallot and garlic; cook 1 minute.

Step 6: Deglaze with Marsala wine and simmer 2-3 minutes.

Step 7: Add chicken broth and return meatballs to the pan. Simmer 10 minutes.

Serving & Finishing

- Finish with butter and parsley.