



This is the best meatball sandwich in the world that has everything delicious! Sweet stickiness, meatiness, cheesiness, freshness and of course explosive flavor!!!



Ingredients

For pesto

A handful of fresh basil
½ handful of fresh dania
Splash of lemon juice

½ cup of dark roasted sesame seed oil
1 tablespoon of groundnuts
Salt & pepper to taste

For sticky meatballs

375 g of minced beef
¼ teaspoon of dried thyme
½ teaspoon of cumin
½ teaspoon of onion powder
¼ teaspoon of chili
4 cloves of garlic, minced
1/3 cup of ketchup
1 ½ tablespoon of brown sugar

Others:

Kachumbari
125g of mozzarella
Sub buns

Method

Start with the pesto: Dump all the ingredients in your food processor and run until completely smooth.

For the meatballs, place the meat in a bowl then add in the spices and mix until evenly distributed.

Proceed to roll into grape-sized balls and then sear. After about 3 minutes in, add your ketchup and brown sugar and continue searing for a further 3-5 minutes until the sauce has darkened and is super sticky too.

To assemble, slice your sub buns, butter them, add your pesto, place some fresh kachumbari, followed by your sticky meatballs. Top this by adding the grated mozzarella and let this bake at 170c for about 3-5 minutes/until the cheese has completely melted. And you are done baby!



SERVE WITH: your fave drink or if you are super hungry, throw in some fries too

This recipe was brought to you by Kaluhi's Kitchen blog from: <https://www.kaluhiskitchen.com/basil-pesto-sweet-sticky-meatball-sandwich/>

YouTube Video: <https://youtu.be/dLru-4qWb60>