

## PETITE MEATBALL & ASIAGO GRINDER with TEXAS PETE® FIERY SWEET BELL PEPPERS

### INGREDIENTS:

3 cups bread crumbs	2 eggs
$\frac{3}{4}$ cup milk	$\frac{1}{2}$ cup parsley, chopped
1 lb. ground pork	$\frac{1}{2}$ tsp. dried oregano
1 lb. ground beef	$\frac{3}{4}$ cup Extra Virgin Olive Oil
4 garlic, minced	4 each green & red bell peppers, sliced
1 $\frac{1}{2}$ cups grated Asiago cheese ( $\frac{1}{4}$ lb.)	$\frac{1}{2}$ cup Texas Pete® Fiery Sweet Sauce



### MEATBALL PREPARATION:

Combine bread crumbs & milk. Reserve. Add next 7 ingredients – gently mix & combine. Add bread crumb milk mixture. Pan fry or bake meatballs until internal temperature reaches 160° F.

### PEPPER PREPARATION:

For Texas Pete® Fiery Sweet peppers: sauté green & red peppers in Extra Virgin Olive Oil – cook 8-10 minutes. Strain & reserve the flavored oil for another/additional use. Drizzle copious amounts of Texas Pete® Fiery Sweet Sauce over sautéed peppers & gently mix.

