## My favorite Dish

## La receta de albóndigas de toda la vidaMEATBALLS WITH TOMATOE SAUCE

## Ingredients to make meatballs with tomatoe sauce:

* 200 grams of minced meat
* 200 grams of tomatoe sauce
* 1white onion
* 1 pinch of salt
* 1 pinch of thyme
* 1 egg

Method:

1. First, fry the finely chopped onion and garlic. Remove from the heat when golden brown and set aside.
2. In a large bowl, season the meat with thyme, salt and pepper.
3. Add in the reserved onion and garlic. Again, mix until evenly distributed throughout the meatball mixture.
4. Add the breadcrumbs and knead. Make the meatballs into balls.
5. Prepare th**e meatba**ll sauce. Heat the tomatoe and half a glass of water in a casserole. Add the meatballs together with a pinch of salt and pepper. Cover and cook for about 25 minutes until the meat is done.