

A HOME COOK. A SERIOUS PLATE.

Albondigas in Smoky Red Chile Sauce

Tender meatballs simmered in a warm chile-tomato sauce with rice, tortillas, and bright carrot relish.



PREP 30 min

COOK 45 min

SERVES 4-6

WHAT YOU'LL NEED

- 1½ lb ground beef or beef-pork blend
- ½ cup cooked rice
- 1 egg and 2 garlic cloves
- Cumin, oregano, salt and pepper
- 4 dried guajillo chiles
- 1 can fire-roasted tomatoes
- 2 cups chicken stock
- Rice, tortillas, parsley and carrot relish

THE APPROACH

- 01 Mix meat, cooked rice, egg, garlic, cumin, oregano, salt, and pepper. Shape into large meatballs.
- 02 Toast and soak the chiles, then blend with tomatoes and stock until smooth. Strain if desired.
- 03 Brown the meatballs, pour in the sauce, cover, and simmer until tender and cooked through.
- 04 Serve with white rice and warm tortillas; finish with parsley and a fresh carrot relish.

This recipe began as a reconstruction from the finished plate and can be refined with the original cook notes.