



## **BLUE SHEESE & CHORIZO MEATBALLS**

*Prep. time 20 minutes | Cooking time 20 minutes | Preheat oven to 200 degrees*

Using any vegan sausage (ideally a chorizo alternative), these vegan meatballs are texture perfection – and coupled with our vegan grated cheese they really do taste amazing.

### **Ingredients**

1 onion  
3 cloves garlic  
1 tbsp coconut oil  
200g vegan sausage (chorizo if possible)  
2 tins kidney beans  
1 1/2 cup flour  
Bunch fresh parsley  
Salt & pepper to taste  
Bute Island Blue Style Sheese (chopped into 0.5cm cubes)  
Bute Island Grated Mozzarella Style Sheese



### **Cooking Method**

Peel the onion and chop it into small chunks, peel and crush the garlic, chop the chorizo into small pieces and rinse the kidney beans thoroughly.

Bring a non-stick pan to medium heat and melt the coconut oil, then add the onion chunks and garlic and fry until golden (approximately 5-8 minutes)

Add the chorizo pieces and lightly fry them for 3-5 minutes along with the onion and garlic.

Using a powerful food processor add the kidney beans, flour, parley, salt & pepper and the onion, garlic and chorizo pieces. Pulse until the ingredients turn into a thick paste.

Transfer the mixture into a large bowl and place in the fridge for approximately 1 hour before rolling the mixture into meatballs (adjust seasoning if needed).

Chop some of the Bute Island Blue Cheese into approximately 0.5cm cubes.

Using a small ice-cream scoop, begin forming the meatballs and place a piece of the Blue Style in the middle and push to go inside the meatballs (place the meatballs over greaseproof paper).

Place the meatballs back in the fridge for another hour to allow them for firm up before baking them.

Bake the meatballs for approximately 20-25 minutes at 200C, turning them over half way through. Serve the meatballs with your favourite tomato Bolognese sauce and lots of Bute Island Vegan Mozzarella.

You can enjoy the meatballs in a sandwich like I did or serve them with pasta.