



# DropChef Spanish-Style Pork Meatballs With Crispy Potatoes & Garlic Aioli

A vibrant, flavorful dish. Juicy pork meatballs are seasoned with Spanish spices and served alongside crispy, golden potatoes. A creamy garlic aioli adds a deliciously rich and tangy finish, making each bite irresistible. It's a perfect blend of savory, crunchy, and creamy textures with bold, Spanish-inspired flavors.

## Nutritional Info

Calories: 384 kcal  
Carbohydrates: 66 g  
Protein: 25 g  
Fat: 5 g

## Ingredients

- Pork Mince
- Floury Potatoes
- Pointed Red Pepper
- Lemon
- Shallot
- Garlic Clove
- Fresh Parsley
- Mutti tinned tomatoes
- Panko Breadcrumbs
- Smoked Paprika
- Mayonnaise
- Your Pantry**
- Olive Oil
- Salt
- Pepper

## Allergens

[Wheat \(Breadcrumbs\)](#)  
[Egg \(Mayonnaise\)](#)  
[Mustard \(Mayonnaise\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



## METHOD

*Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.*

### 1) **Preheat the oven to 200°C**

### 2) **Prepare Vegetables**

Chop the potatoes into bite-sized cubes (similar size to a dice). Peel and finely chop the onion. Peel and crush the garlic - keep one clove aside for the aioli later! Remove the core of the pepper and chop into small cubes. Finely chop the parsley.

### 3) **Make the patatas bravas**

Place the potatoes on a lined baking tray and sprinkle over half the smoked paprika, salt, pepper, and a drizzle of oil. Mix well so all potatoes are coated then transfer to the hot oven for 25-30 minutes or until cooked through, golden, and crispy (make sure to turn them half way through). While the potatoes cook...

### 4) **Make the meatballs**

Put the mince in a bowl with the breadcrumbs, salt, pepper and using a fine grater, grate a little lemon zest in. Mix well and roll into balls, a little smaller than a golf ball. Place a frying pan on medium heat with a drizzle of oil. Once hot, add the meatballs and fry, turning them frequently for about 5 minutes or until golden brown all over but not cooked through.

### 5) **Make the sauce**

Remove the meatballs from the pan and set aside on a plate. Add the onions to the pan with a drizzle of oil and cook for 3-4 minutes or until soft and golden, then add the garlic (remember to keep a clove back for the aioli) and Pepper, cooking for another 2 minutes. Add the paprika, stir, and then add in the tinned tomatoes and mix. Return the meatballs to the pan and cook, covered, for about 10 minutes, then add the parsley (conserve a little for the aioli) and season with salt and pepper to taste. Check the meatballs are cooked through. While the meatballs cook...

### 6) **Make the aioli**

Combine the mayo, a sprinkle of parsley, and the remaining garlic in a bowl. Season with salt and pepper and add lemon juice to taste.

### 7) **Finish the dish**

Serve the patatas bravas on a plate. Lay the meatballs alongside with some of the sauce. Spoon some of the aioli over the potatoes.



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