

Spring Meatballs & Spinach Potato Casserole with Barbera

Serves 6 people

Spring is a great time of year, the oven can still be use to bake, but dishes can start being a bit lighter. The lamb meatballs are lightly scented with mint, not needing any additional sauce, but for those who love having something to dip their meatballs in, feel free to make a simple tomato sauce to have with the meatballs. Enjoy!!

Spinach Potato Casserole

3 cups spinach, rinsed and dried
1 egg
½ cup ricotta cheese
¼ cup chopped onion
¼ cup Parmiggiano cheese, grated
1 tablespoon Extra Virgin Olive Oil
¼ cup breadcrumbs
4 medium potatoes, washed and thinly sliced
¼ cup chicken broth
salt and pepper

Preheat the oven to 450.

1. Toss the spinach, egg, ricotta, onion and half of the Parmiggiano together.
2. Oil the bottom of a casserole dish and sprinkle it with the breadcrumbs. Add a layer of potato slices then sprinkle lightly with Parmiggiano and a very little salt and pepper. Repeat for three layers of potato slices.
3. Add the chicken broth and top with the spinach mix and sprinkle with the remaining Parmiggiano. Cover with foil and bake 20 minutes. Remove the foil and bake for another 20 minutes or until top is lightly browned. Remove from oven, cover with foil and allow to cool for 5 minutes. Cut into even slices.



Meatballs

1 ½ pounds ground lamb	3 tablespoons Extra Virgin Olive Oil, plus some for the cookie sheet
1 yellow onion, finely chopped	3 tablespoons red wine vinegar
2 celery stalks, finely chopped	½ cup ricotta cheese
2 carrots, finely chopped	3 tablespoons mint, finely chopped
2 eggs	salt and pepper
½ cup breadcrumbs	

Mix the ingredients, but not too long. Pinch off a small portion of meatball mixture and roll into ½" balls and place them ¼" apart on an oiled cookie sheet. Bake for 20 minutes. Using a spatula, scrape the meatballs off the cookie sheet and turn over and cook for another 5-7 minute until slightly browned.