Pork-Chipotle Meatballs

Sarah DiGregorio Parade Magazine - January 19, 2014

Yield: 14 meatballs

1 pound ground pork
1/2 pound fresh (raw) chorizo,
casings removed
1 1/4 cups smoked gouda cheese,
grated

1 large beaten egg

1/2 cup plain dry bread crumbs 1 chipotle chile canned in adobo, minced

1 tablespoon adobo sauce 1/2 teaspoon Kosher salt

Bake: 25 minutes

Preheat the oven to 425 degrees.

In a bowl, combine all of the ingredients.

Mix gently with your hands until just blended.

Roll into golf-ball-size rounds. Place on parchment-lined baking sheets.

Roast until cooked through and golden, about 20 to 25 minutes.

Per Serving (excluding unknown items): 1815 Calories; 144g Fat (73.1% calories from fat); 114g Protein; 5g Carbohydrate; 2g Dietary Fiber; 479mg Cholesterol; 2680mg Sodium. Exchanges: 1/2 Grain(Starch); 16 Lean Meat; 0 Vegetable; 19 Fat.

Pork

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Calories (kcal):	1815	Vitamin B6 (mg):	1.7mg
% Calories from Fat:	73.1%	Vitamin B12 (mcg):	3.2mcg
% Calories from Carbohydrates:	1.2%	Thiamin B1 (mg):	3.3mg
% Calories from Protein:	25.7%	Riboflavin B2 (mg):	1.1mg
Total Fat (q):	144a	Folacin (mcg):	23mcg
Saturated Fat (g):	62g	Niacin (mg):	20mg
Monounsaturated Fat (g):	43g	Caffeine (mg): Alcohol (kcal):	0mg 0
Polyunsaturated Fat (g):	9g	% Defuse:	0 0 0%
Cholesterol (mg):	479mg		
Carbohydrate (g):	5g	Food Exchanges	
Dietary Fiber (g):	2g	Grain (Starch):	1/2

Protein (g):	114g	Lean Meat:	16
Sodium (mg):	2680mg	Vegetable:	0
Potassium (mg):	1303mg	Fruit:	0
Calcium (mg):	64mg	Non-Fat Milk:	0
Iron (mg):	4mg	Fat:	19
Zinc (mg):	10mg	Other Carbohydrates:	0
Vitamin C (mg):	3mg		
Vitamin A (i.u.):	32IU		
Vitamin A (r.e.):	9RE		

Nutrition Facts

Amount Per Serving				
Calories 1815	Calories from Fat: 1327			
	% Daily Values*			
Total Fat 144g Saturated Fat 62g Cholesterol 479mg Sodium 2680mg Total Carbohydrates 5g Dietary Fiber 2g Protein 114g	222% 310% 160% 112% 2% 8%			
Vitamin A Vitamin C Calcium Iron	1% 5% 6% 22%			

^{*} Percent Daily Values are based on a 2000 calorie diet.