

Impossible Meatball Pie



Servings: 8

1 slice bread, cut into cubes
1 splash milk
2 pounds ground pork
2 green onions, sliced
1 teaspoon dried parsley
1 teaspoon Italian seasoning
3/4 teaspoon black pepper
1/4 teaspoon fennel seeds
1/4 teaspoon paprika
1/2 teaspoon red pepper flakes, optional
1 teaspoon salt
2 garlic cloves, minced
2 cups all-purpose flour
1/2 teaspoon dried savory
2 cups milk
7 large eggs

In a small bowl combine bread cubes and a splash of milk. Let sit until the bread absorbs all the milk. Set aside.

In a bowl combine ground pork, green onion, dried parsley, Italian seasoning, black pepper, fennel seeds, paprika, red pepper flakes, salt, garlic, bread cubes, and 1 egg. Mix until combine.

Roll the pork mixture into meatballs and arrange in a glass baking dish coated with non-stick cooking spray.

Bake in a 350°F oven for 20 minutes or until the meatballs are completely cooked through.

In a bowl whisk together all-purpose flour, dried savory, milk, and remaining 6 eggs.

Pour the egg mixture over top of the meatballs.

Bake in a 425°F oven for 25-30 minutes or until puffed and golden.

Serve

Per Serving (excluding unknown items): 367 Calories; 11g Fat (28.1% calories from fat); 35g Protein; 30g Carbohydrate; 1g Dietary Fiber; 236mg Cholesterol; 474mg Sodium; 4g Total Sugars; 1mcg Vitamin D; 132mg Calcium; 3mg Iron; 553mg Potassium; 398mg Phosphorus. Exchanges: .