



Vegetarian Meatballs

Ingredients

- 2 1/2 cups cooked lentils
- 3/4 cup [Fustini's Tuscan Herb olive oil](#), divided
- 1 small onion, chopped
- 8 oz cremini mushrooms, stems removed
- 3 garlic cloves, minced
- 1 1/2 cups Panko
- 3 teaspoons [Fustini's Tuscan Spice blend](#)
- 1/4 teaspoon cayenne
- 1 1/2 teaspoons salt, divided
- 2 eggs
- 1 cup parmesan cheese, plus more for garnish
- 2 lbs Roma tomatoes
- fresh basil
- cooked pasta

Sharon's Hint

Adapted from themodernproper.com

Directions

Step 1.

Preheat oven to 400 degrees F. In a large bowl toss together tomato halves along with 1 teaspoon Tuscan seasoning, 1 teaspoon of salt and 1/4 cup of olive oil. Arrange tomatoes on a large baking sheet, cut side up and set aside.

Step 2.

Pulse the mushrooms in a food processor until they are about the size of peas. Heat 1 tablespoon of olive oil in a large pan over medium-high heat. Add onion and sauté for about 3 minutes, until translucent. Add garlic and pulsed mushrooms and sauté until moisture is gone and garlic is fragrant.

Step 3.

Remove the skillet from heat and transfer contents back to the food processor along with the cooked lentils. Pulse until all are combined, about 20 pulses, scraping the sides down halfway through.

Step 4.

In a large bowl, combine lentil mixture with panko, remaining Tuscan seasoning, cayenne, 1 1/2 teaspoons salt, eggs and parmesan cheese. Stir to combine. Roll the mixture into 1 1/2 inch balls (about 24) and arrange on another baking sheet. Lightly brush balls with olive oil. Bake balls and tomatoes for 30 minutes, rotating and flipping the balls at the 15 minute mark.

Step 5.

Once tomatoes and balls are roasted, toss them with cooked pasta, 1/4 cup of olive oil, fresh basil and grated parmesan cheese.