

Prep: 30 mins

Servings: 8

Total: 5 hrs 30 mins

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## Ingredients

- ☐ 2 pounds ground pork
  - ☐ 1 medium yellow onion, finely chopped (about 3/4 cup)
  - ☐ 1 1/2 teaspoons ground cumin
  - ☐ 1 1/2 teaspoons hot smoked paprika
  - ☐ 5 tablespoons ~~plain dried breadcrumbs~~ **\*\*Substitute crushed pork rinds**
  
  - ☐ 2 large eggs, lightly beaten
  - ☐ 3 tablespoons chopped fresh parsley
  - ☐ Coarse salt and ground pepper
  
  - ☐ 3 tablespoons extra-virgin olive oil
  - ☐ 1 can (28 ounces) diced tomatoes
  - ☐ Rustic bread (optional), for serving
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## Directions

In a large bowl, combine pork, 1/4 cup onion, cumin, 1/2 teaspoon paprika, breadcrumbs, eggs, and parsley. Season with salt and pepper. With a wooden spoon, gently mix to combine and, using your hands, roll into 25 meatballs (each 1 1/2 inches wide).

In a large nonstick skillet, heat 1 1/2 tablespoons oil over medium-high. In 2 batches, brown meatballs on all sides, 8 minutes per batch. Transfer meatballs to a 5- to 6-quart slow cooker. Add remaining onion to skillet; cook until fragrant, 2 minutes. Transfer onion to slow cooker, along with 1 teaspoon paprika and tomatoes. Season with salt and pepper. Cook on low until meatballs are tender, 5 hours. Serve with rustic bread if desired.

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