

MAKE IT!

Pasta & Meatballs

INGREDIENTS

FOR THE MEATBALLS

1 pound ground beef
½ pound ground pork
½ pound ground veal
1 cup grated Parmesan cheese
½ medium-size white onion,
roughly chopped
3 cloves garlic
¼ bunch parsley, roughly chopped
2 large eggs

1 cup breadcrumbs
1 teaspoon crushed red pepper
1 teaspoon dried oregano
1 tablespoon kosher salt
1 jar American Spoon Pasta Sauce

TO SERVE

1 pound pasta
Grated Parmesan cheese

INSTRUCTIONS

1. Combine the beef, pork, veal, and Parmesan in a large bowl. Add the onion, garlic, and parsley to a food processor and run till finely chopped, 15-20 seconds. Add the eggs and continue processing till combined. Add egg mixture to the meat mixture in the bowl, with the breadcrumbs, crushed red pepper, oregano, and salt. Mix well. Shape into 1½" meatballs.
2. Place a large sauté pan or Dutch oven over medium-high heat and coat the bottom with olive oil. Working in batches, fry the meatballs on one side till golden brown and crispy, about 5 minutes. Turn and continue frying until all sides are browned. Remove and drain on a paper towel-lined plate while cooking the remaining meatballs. Once all are cooked, add sauce, and bring to a simmer. Add meatballs and cook, covered, for 30 minutes.
3. While the sauce cooks, bring a large pot of generously salted water to a boil. Add the pasta and cook for 1 minute less than the package instructions. Reserve a cup of pasta water before draining.
4. Using a slotted spoon, remove the meatballs from the sauce to a serving bowl. Loosen the sauce with some of the reserved water, then add the pasta. Increase the heat to medium-high and, stirring regularly, cook the pasta to al dente. Serve with grated Parmesan and the meatballs.

