

MEATBALLS

You'll love our balls!

Makes 10-20 meatballs / Prep Time: 15 minues / Cook Time: 35 minutes



Ingredients

- 1 pound ground beef
- 1/2 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1/4 cup milk
- 1 egg
- 2 cloves garlic, minced
- 1 teaspoon dried oregano
- 1 teaspoon dried basil
- Salt and pepper, to taste
- 2 tablespoons olive oil
- 1 jar (24 oz) of your favorite marinara sauce
- Fresh parsley, chopped, for garnish (optional)

Instructions

1. Preheat your oven to 375°F (190°C).
2. In a large mixing bowl, combine the ground beef, breadcrumbs, Parmesan cheese, milk, egg, garlic, oregano, basil, salt, and pepper. Mix well until all the ingredients are evenly distributed.
3. Form the mixture into small meatballs (about 1-2 inches in diameter).
4. In a large skillet, heat the olive oil over medium-high heat. Add the meatballs and cook until browned on all sides, about 5-7 minutes.
5. Transfer the meatballs to a baking dish, and pour the marinara sauce over the top.
6. Bake in the preheated oven for 20-25 minutes, or until the meatballs are cooked through and the sauce is bubbly.
7. Remove from the oven and let cool for a few minutes before serving. Garnish with chopped fresh parsley if desired.