

Spaghetti and Meatballs

Printed from Beef Recipes at <http://www.beefrecipes.us/>

A classic and delicious dish that is loved by all and easy to prepare. Simple homemade meatballs make pasta and spaghetti sauce into a savory and memorable meal. Serve with white wine and garlic bread for the perfect weeknight meal.

Ingredients:

1 package spaghetti, cooked according to package
1 jar pasta sauce
2 lb ground beef
2 cloves garlic, minced
2 eggs
1 c. freshly grated Parmesan cheese
1 ½ Tbsp fresh parsley, chopped
salt and ground black pepper, to taste
2 c. breadcrumbs
1 ½ c. lukewarm water
1 c. olive oil

Directions:

1. In large bowl combine meat, garlic, eggs, cheese, parsley, salt and pepper.
2. Add bread crumbs and water, using hands to combine. The mixture should be moist but still hold its shape.
3. Using hands mold into 1 to 1 ½-inch balls. Continue until all meat has been used.
4. In large skillet heat oil over medium heat. Fry meatballs in batches until crispy on outside and cooked through. Drain on paper towel.
5. In large bowl combine cooked pasta, pasta sauce and meatballs. Toss gently to combine. Season with Parmesan cheese if desired.

Author: Catherine Herzog