Italian Baked Meatballs

Jacob · 28/09/2024



Prep Time

45 mins

Dificult

Medium

Servings

6

Description

These baked meatballs are tender and tasty I also freeze these meatballs and take out how many servings I need for each meal

Ingredients

— - 1 cup Italian-seasoned bread crumbs - ¼ cup grated Romano cheese - 2 tablespoons chopped fresh parsley - ½ teaspoon salt - ½ teaspoon ground black pepper - ½ teaspoon garlic powder - ½ teaspoon onion powder - ½ cup water - 2 eggs

— beaten - 1 ½ pounds ground beef

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Mix bread crumbs
2. Romano cheese
3. parsley
4. salt
5. pepper
6. garlic powder
7. and onion powder together in a large bowl; stir in water and eggs. Add ground beef and mix until well combined. Form mixture into balls and place on a nonstick baking sheet. Bake in the preheated oven cooked through and evenly browned
8. about 30 minutes. Kim