



Easy Homemade Meatballs

Savannah · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

This recipe for homemade meatballs is the one my mother made growing up I now make them for my family and my picky husband loves them Serve with your choice of pasta

Ingredients

- - 1 pound ground beef - 1 egg - ½ cup Italian-seasoned bread crumbs - ¼ cup grated Parmesan cheese - 4 teaspoons garlic powder
- or to taste - 2 tablespoons Italian seasoning
- or to taste - 2 teaspoons olive oil - 1 (28 ounce) jar marinara sauce

Instructions

1. Combine beef and egg in a large bowl. Add bread crumbs
2. Parmesan cheese
3. garlic powder
4. and Italian seasoning. Mix together
5. but do not overmix
6. as it will get tough. Shape into 1- to 2-inch balls. Heat oil in a skillet over medium heat. Cook meatballs in the hot skillet until browned and no longer pink in the centers
7. 3 to 5 minutes per side. Meanwhile
8. heat marinara sauce in a pot over medium-low heat. Add cooked meatballs to sauce and let simmer for added flavor
9. about 15 minutes.