



Easy Meatballs

Savannah · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

8

Description

My husband makes these easy meatballs with simple ingredients like eggs panko bread crumbs garlic powder and fresh basil they come out flavorful and delicious every time Kids love them too If desired add the cooked meatballs to your favorite sauce until submerged this brings out the moistness

Ingredients

— - 2 eggs - 2 tablespoons Italian seasoning - 2 teaspoons chopped fresh basil - 1 teaspoon salt - 1 teaspoon ground black pepper - 1 teaspoon garlic powder - 2 pounds ground beef - ½ cup panko bread crumbs

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Combine eggs
2. Italian seasoning
3. basil
4. salt
5. black pepper
6. and garlic powder in a large bowl. Add ground beef and panko bread crumbs; mix thoroughly. Shape beef mixture into about 40 meatballs (1 1/2-inch in size
7. a little smaller than golf balls) using a teaspoon. Place on ungreased
8. rimmed baking sheets. Bake in the preheated oven until no longer pink in the centers
9. 10 to 15 minutes total
10. turning halfway through. An instant-read thermometer inserted into the centers should read at least 160 degrees F (70 degrees C).