

BBQ Meatballs with Pepper and Cheese Animal CutOuts

Jacob · 29/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

6

Description

A whimsical after school snack which is sure to please hungry kids. Serve with extra BBQ sauce and a cold glass of milk.

Ingredients

- 2 slices bread
- crusts removed
- torn into pieces - ½ cup whole milk - 1 egg
- beaten - 1 tablespoon dried parsley - ½ teaspoon salt - ½ teaspoon garlic powder - ½ teaspoon onion powder - ½ teaspoon dried Italian herb seasoning - ¼ teaspoon sugar - 1 tablespoon freshly grated Parmesan cheese - 1 pound ground beef - ¼ cup grated sweet onion - 1 cup barbecue sauce
- plus additional for serving - 1 green bell pepper - 1 orange bell pepper - 1 red bell pepper - 4 (1/4-inch) slices Colby-Monterey Jack cheese - 4 (1/4-inch) slices mild Cheddar cheese - Animal vegetable cutters - 25 4-inch toothpicks

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Soak pieces of torn bread in the milk in a bowl for 5 minutes. Gently squeeze out milk. Add beaten egg to the soaked bread and mix well. Mix garlic powder
2. onion powder
3. parsley
4. salt
5. Italian herb seasoning
6. sugar
7. and Parmesan cheese together in a small bowl. Add to bread-egg mixture. Place ground beef in a mixing bowl. Add seasoning mixture and onions; mix together with a fork. If mixture is too dry
8. add up to a tablespoon of milk. Roll into 25 meatballs and arrange on rimmed baking sheet. Bake in preheated oven until browned and cooked through
9. about 18 minutes. Drain meatballs on a paper towel. Remove grease from the baking sheet. Transfer meatballs back to the baking sheet. Drizzle 1 cup BBQ sauce over meatballs. Return sheet to oven and bake 12 more minutes. Use a small animal vegetable cutter to make animals out of green
10. orange
11. and red peppers. Cut animals out of Colby Jack and mild Cheddar cheese. Drain meatballs on a paper towel and add more BBQ sauce if desired. Add cheese animal cut-out and then animal pepper cut-out to the toothpicks. Work quickly to add toothpick to each meatball. Cook's Notes: Pair with a glass of chilled
12. organic whole milk.