

Spice up your spaghetti with these delicious meatballs.



Makes 24 meatballs

Ingredients:

2 pounds ground beef

1 cup bread crumbs

4 eggs, lightly beaten

1/2 cup finely chopped onion

2 cloves garlic, minced

1/2 cup chopped fresh parsley

1/2 teaspoon Italian seasoning

1 teaspoon oregano

1/4 teaspoon salt

1/8 teaspoon ground black pepper

1/2 cup grated Parmesan cheese

Preheat the oven to 400 degrees F. Mix all the ingredients together. Roll the mixture into 2 inch balls and place in two 9 by 13 inch baking dishes. Cook in the preheated oven for 15 minutes, then flip them over and broil on high for 3 minutes or until done. Transfer the meatballs to your warm spaghetti sauce and let sit for 5-10 minutes. Serve over spaghetti noodles.