



## MEATBALLS NAPOLITANO

- 1 lb lean ground beef
- 1 lb lean ground pork
- 2 eggs, lightly beaten
- 1/3 cup plain dry breadcrumbs
- 2 Tbsp **TSG Homestyle Meatball Seasoning Blend**
- 1 Tbsp **TSG Outrageously Garlic**
- 2 tsp dried basil
- 1/2 tsp dried oregano
- 1/3 cup finely chopped white or yellow onion
- 1/3 cup finely chopped Italian parsley (flat-leaf)
- Pasta sauce of your choice\*

1. Preheat oven to 400°F. Lightly grease a large, 11x17 sheet pan. Or use two smaller pans.
2. Place meat in a large bowl. Drizzle eggs over meat in two batches, mixing in with the edge of a large spoon.
3. In a small bowl, stir together breadcrumbs, TSG Meatloaf Seasoning, TSG Garlic, basil and oregano.
4. Sprinkle breadcrumb mixture, onion and parsley over meat in 2-3 batches, mixing after each addition.
5. Form meat into 1-1/2" meatballs. Place on greased sheet pan. Bake 20 minutes or until internal temperature is 140°F.
6. Transfer meatballs\* to a pot of your favorite pasta sauce. Cover and bring to a boil. Reduce heat to low; simmer gently 30-40 minutes.
7. Serve over hot cooked pasta, or make meatball sandwiches.

**Makes 25 to 30 meatballs (1-1/2" – 2" diameter)**

\*Note: Meatballs may be refrigerated (or frozen) and added to pasta sauce at a later time. If adding frozen meatballs to sauce, it will take longer to bring sauce to a boil and heat the meatballs. Allow 2-3 meatballs per serving for a plate of pasta.

MAIN DISH