



Makes: 6 servings

Prep Time: 15 minutes Cook Time: 50 minutes

Total Time: 1 hour & 5 minutes

## Amazing Meatball Parmesan

### Ingredients

- 1 & 1/2 pounds meatloaf mix (or 3/4 lb beef, 1/2 pound pork, 1/4 pound veal)
- 4 cloves garlic, roughly chopped not minced
- 1/3 cup chopped parsley
- 1 cup bread crumbs or Panko
- 1 cup shredded Parmesan cheese
- 2 eggs
- salt to taste
- 1/4 cup olive oil
- 2 (24-ounce jars) marinara sauce of your choice
- 8 ounces mozzarella cheese
- 1/3 cup grated parmesan
- chopped herbs, for sprinkling if desired

### Instructions

Preheat oven to 375°F. Set aside an oven-proof baking dish or skillet (I used a large cast-iron skillet).

Mix the meat, garlic, parsley, bread crumbs, Parmesan, eggs and salt and form your meatballs (about 2" diameter). I made 32 meatballs. Heat the oil over medium heat and pan fry the meatballs until nicely browned on all sides, about 8-10 minutes. Don't worry about cooking them through; they will finish cooking in the oven.

Pour one jar of sauce in the bottom of the prepared dish. Lay meatballs on top of the sauce. Cover with more sauce and sprinkle mozzarella on top. Spread grated Parmesan over. Cover with foil and bake for 20 mins. Remove foil and bake an additional 20 mins or until meatballs are cooked through. If you prefer the cheese to brown a little more, turn the oven to broil, move the meatballs closer to the heat but watch these very closely...they can burn easily! Sprinkle with chopped herbs, if desired.