

Pizza Meatballs

Recipe by: Taste of Home magazine, modified by the O'Connor clan

Servings: 5

Amount	Ingredient	Prep Notes
1 pound	lean ground beef	
1 cup	seasoned bread crumbs	can add seasoning if using normal bread crumbs
1/2 cup	milk	
1/4 cup	dry minced onion	can substitute 1.5 teaspoons onion powder
1 teaspoon	garlic powder	
pinch	pepper	
4	mozzarella cheese sticks	cut into six pieces each
1/2 cup	flour	approximate, for rolling meatballs in
1 tablespoon	oil	
1 jar	spaghetti sauce	
	noodles or subs	

- combine milk, bread crumbs (if you don't have seasoned bread crumbs, add 1 teaspoon Italian seasoning), onion, garlic, and pepper
- once bread crumbs are softened, mix in ground beef and form into 24 meatballs
- push a cube of cheese into each meatball, being sure to seal well
- roll lightly in flour
- warm oil in pan over medium-high heat
- cook meatballs in oil until lightly browned
- add sauce and bring to a simmer
- reduce heat to low and cook 30-40 minutes until meatballs are cooked through
- stir every 10 minutes, adding sauce if necessary
- serve with cheese over noodles or on sub buns