

Classic Spaghetti & Meatballs Recipe



Ingredients:

1 lb spaghetti	1 tsp salt
1 lb ground beef (or a mix of beef and pork)	1/2 tsp black pepper
1/2 cup breadcrumbs	1/4 cup milk
1/4 cup grated Parmesan cheese	2 cups marinara sauce
1 large egg	1/4 cup olive oil (for frying)
2 garlic cloves, minced	Grated Parmesan & fresh basil for serving (optional)
1/4 cup fresh parsley, chopped (or 1 tsp dried parsley)	

Instructions:

Prepare the Meatballs:

- In a large bowl, combine ground beef, breadcrumbs, Parmesan cheese, egg, minced garlic, parsley, salt, pepper, and milk. Mix well until fully combined.
- Shape the mixture into 1-inch meatballs and place them on a tray.

Cook the Meatballs:

- Heat olive oil in a large skillet over medium heat. Add meatballs in batches, cooking until browned on all sides (about 6-8 minutes). Remove and set aside.

Prepare the Spaghetti:

- In a large pot, cook spaghetti according to package instructions until al dente. Drain and set aside.

Simmer the Sauce:

- In the same skillet used for the meatballs, pour in the marinara sauce. Add the meatballs back into the pan and simmer on low heat for 10-15 minutes, allowing the meatballs to cook through and absorb the sauce.

Serve:

- Toss the cooked spaghetti in the sauce or plate the spaghetti with the meatballs and sauce on top. Garnish with grated Parmesan and fresh basil if desired.

Enjoy with your family!

This recipe is perfect for a cozy family night and would be a great first entry in your new recipe book!

Discover our Blank Recipe Books Available on Amazon:



[CLICK HERE](https://www.integrafun.com/recipebooks)
[to see the recipe books](https://www.integrafun.com/recipebooks)

Or type the following link:
<https://www.integrafun.com/recipebooks>