

Spaghetti & Meatballs

This family-friendly classic never goes out of style. Delicious meatballs simmered in homemade marinara sauce, it's hard to go wrong with this comforting dish, any time of year. The meatballs also freeze well, so you can take out a container in the morning and dinner will be ready almost as soon as the pasta water boils!

Serves 4 to 6

½ cup milk
1 cup breadcrumbs
1 tsp ground oregano
1 tsp ground rosemary
½ tsp red chili flakes
1 tsp sea salt
1 tsp fresh cracked black pepper
1lb ground beef
1lb ground pork
1 medium red onion, approx.
2 cups, finely minced
3 garlic cloves, finely minced
¼ cup fresh parsley, finely chopped
1 egg, beaten
¼ cup Tuscan Herb Infused Olive Oil
4 cups Basil Marinara Sauce
1 package Morelli Spaghetti or Linguini
Grated Parmesan cheese

Step 1 - In the bottom of a large bowl stir together milk, breadcrumbs, oregano, rosemary, pepper and salt. Let sit to allow the breadcrumbs to absorb the milk, about 10 minutes. Whisk in egg and olive oil to the softened bread mixture.

Step 2 – Add the ground meats to the bowl, gently mixing together with your hands to blend and mix evenly.

Step 3 – Preheat the oven to 375°F. Then begin scooping golf ball-sized meatballs and set on a clean plate or tray, rolling into a ball.

Step 4 – Nestle the meatballs into a large ovenproof baking dish, try to prevent them from touching but if they do, that's ok. Place in preheated oven and bake for 15 minutes. Remove from the oven and pour in the marinara sauce. Return to oven and bake an additional 10 to 15 minutes, until the meatballs have an internal temperature of 170°F and the sauce is bubbling.

Step 5 - Boil pasta according to package directions. Drain pasta and divide onto dishes or into one large serving plate. Top with a scoop of sauce and meatballs. Sprinkle with Parmesan cheese, drizzle with extra EVOO or Tuscan Herb Olive Oil, and serve with more cheese on the side.