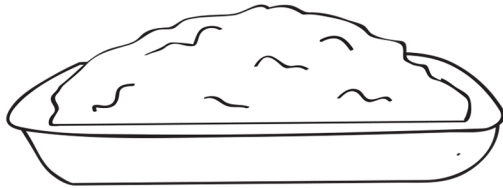


Italian Meatball Recipe

Follow the recipe below to make your own delicious Italian meatballs. These meatballs can be served with tomato sauce, spaghetti, or you can make a meatball sub!

Ingredients:

- 2 tablespoons olive oil
- 1 (20 ounce package) ground beef or ground turkey
- 1/3 cup Italian seasoned breadcrumbs
- 1 egg, beaten
- 1 jar tomato sauce to serve on top (optional)



ground beef



egg



Directions:

Step 1

Preheat the oven to 350 degrees. Grease a 9x13 inch baking dish with the olive oil, and place it in the oven while preheating.

Step 2

In a medium bowl, mix together the ground turkey, egg, and bread crumbs using your hands. Using an ice cream scoop if possible, form the meat into golf ball sized meatballs. Place about 1 inch apart in the hot baking dish. Press down to flatten the bottom just slightly.

Step 3

Bake for 15 minutes in the preheated oven, then turn them over, and continue baking for about 5 more minutes, or until somewhat crispy on the outside. Serve with pasta and tomato sauce or however you'd like.

