

Spaghetti and Meatballs



INGREDIENTS

- Coarse salt and ground pepper
- 1/4 cup finely grated Parmesan, plus more for serving
- 1/4 cup chopped fresh parsley
- 2 garlic cloves, minced
- 1 large egg
- 1 pound ground beef chuck
- 1/4 cup plain dried breadcrumbs
- 1 tablespoon olive oil
- 1 jar spaghetti sauce
- 3/4 pound spaghetti

DIRECTIONS

1. In a bowl, combine Parmesan, parsley, garlic, egg, 1 teaspoon salt, and 1 teaspoon pepper. Add 1/2 pound beef and breadcrumbs; mix gently. Form into 8 to 10 balls (golf ball size).
2. In a 5-quart Dutch oven or heavy pot, heat oil over medium. Add meatballs, and cook, turning occasionally, until browned, 8 to 10 minutes. Remove meatballs from pan – set aside. Brown remaining beef in pot. Add spaghetti sauce; bring to a boil. Reduce to a simmer; add meatballs, cover partially, and cook, stirring occasionally, until meatballs are cooked through, 25 to 30 minutes.
3. Meanwhile, cook pasta. Drain, put on plate and top with meatballs and sauce. Serve with Parmesan.