

Italian Baked Meatballs

This recipe makes the most tender and tasty meatballs. I also freeze these meatballs and take out how many servings I need for each meal. If cooking in sauce, add baked meatballs 20 minutes before serving time.

Prep: 20 mins

Cook: 30 mins

Total: 50 mins

Servings: 6

Yield: 30 1-ounce meatballs

Ingredients

1 cup seasoned breadcrumbs

¼ cup grated tasty cheese

2 tablespoons chopped fresh parsley

½ teaspoon salt

½ teaspoon ground black pepper

½ teaspoon garlic powder

½ teaspoon onion powder

½ cup water

2 large eggs

1 ½ pounds ground beef

Directions

Step 1

Preheat the oven to 175 degrees C

Step 2

Mix bread crumbs, tasty cheese, parsley, salt, pepper, garlic powder, and onion powder together. Combine with water and eggs. Add ground beef and mix well. Roll mixture into balls and place on a nonstick baking sheet.

Step 3

Bake in the preheated oven until browned, about 30 minutes.