

Classic Meatballs



Ingredients

- 1 lb lean (at least 80%) ground beef
- 1/2 cup Progresso™ Italian-style Bread Crumbs
- 1/4 cup milk
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 teaspoon Worcestershire sauce
- 1 small onion, finely chopped (1/4 cup)
- 1 egg

Steps

- 1 Heat oven to 400°F.
- 2 Line 13x9-inch pan with foil; spray with cooking spray.
- 3 In large bowl, mix all ingredients.
- 4 Shape mixture into 24 (1 1/2-inch) meatballs.
- 5 Place 1 inch apart on pan.
- 6 Bake uncovered 18 to 22 minutes or until temperature reaches 160°F and no longer pink in center.

May substitute spaghetti sauce, tomato sauce or ketchup for Milk and Worcestershire sauce.

Can also bake on parchment lined baking sheet instead of foil lined pan.

Recipe from: [Classic Meatballs Recipe - BettyCrocker.com](https://www.bettycrocker.com/recipes/classic-meatballs-recipe) 1/20/24