

Parmesan Party Meatballs

Prep time: 10 minutes

Total time: 40 minutes

Cook time: 30 minutes

Makes 12-15 meatballs

Ingredients

- 1 lb Hansen's Dairy Ground Beef* (thawed)
- 1 large egg*
- 2 Tablespoons Hansen's Dairy Milk
- 1 garlic clove*
- 1-2 Tablespoons Hansen's Dairy Butter*
- 1 Tablespoon dried parsley (could also use other herbs like oregano, basil, marjoram, rosemary, etc)
- $\frac{1}{2}$ teaspoon salt
- $\frac{3}{4}$ c Westby's Grated Parmesan Cheese*
- *Items that can be found at Hansen's Dairy Stores

Directions

- Preheat oven to 350F.
- Grease oven-safe baking dish with butter.
- Whisk egg & milk in a medium sized mixing bowl.
- Pour parmesan cheese into a separate mixing bowl.
- Mince garlic clove.
- Combine ground beef, garlic, salt, parsley (and/or other herbs) in another mixing bowl until well mixed.
- Form ping pong-sized meatballs with your hands or a cookie scoop.
- Dip meatballs into egg mix, coating evenly.
- Roll meatballs into parmesan, coating evenly.
- Place meatballs on buttered baking dish.
- Bake in oven at 350F for 30 minutes or until done.
- Serve fresh, alone as an appetizer or with Valentine Food Co. Marinara Sauce (also found at Hansen's Dairy Stores) or keep in a crock pot to serve hot.
- Enjoy!

Recipe by Julie at www.JulieGrunkle.com