

Spaghetti & Meatballs



Ingredients

- ¼ cup olive oil
- 5 cloves garlic, finely chopped
- 1 tbsp. dried parsley
- 1 tbsp. dried basil
- 2 28-oz. cans whole peeled tomatoes in juice, crushed
- Kosher salt and freshly ground black pepper, to taste
- ¼ cup sugar
- 10 oz. ground pork
- 5 oz. ground beef chuck
- 5 oz. ground veal

Info

- **Prep:** 60
- **Cook:** 45
- **Serves:** 8
- [Source](#)

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[spaghetti](#), [garlic](#), [tomato](#), [pork](#), [beef](#), [veal](#),
[provolone](#), [ricotta](#), [parmesan](#), [bread crumbs](#)

- 1/3 cup shredded provolone
- 1/3 cup whole-milk ricotta
- 1/4 cup finely grated parmesan
- 1/4 cup finely grated pecorino, plus more for serving
- 3/4 cup breadcrumbs
- 3 eggs, lightly beaten
- 1 lb. spaghetti, cooked
- 2 tbsp. finely chopped fresh parsley, for serving

Directions

1. Heat 2 tbsp. oil and 3 cloves garlic in a 6-qt. saucepan over medium heat; cook until lightly browned, about 3 minutes.
2. Add dried parsley, basil, tomatoes, salt, and pepper; cook for 60 minutes.
3. Add sugar; cook until reduced and thick, about 20 minutes.
4. Mix remaining garlic, pork, chuck, veal, provolone, ricotta, parmesan, pecorino, breadcrumbs, eggs, salt, and pepper in a bowl; form into eight 2 1/2" meatballs, about 6 oz. each.
5. Heat remaining oil in a 12" skillet over medium-high heat. Working in batches, add meatballs; cook, turning, until browned, about 10 minutes.
6. Transfer to sauce; cook until cooked through, about 30 minutes.
7. Serve meatballs and sauce over spaghetti; sprinkle with parsley.

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