

Easy Meatballs & Tomato Sauce (for 6)

Recipe Cookbook: FamilyTime Favorites

INGREDIENTS:

Tomato Sauce:

1 TBS olive oil	1 C chopped onion
1 medium clove garlic, finely chopped	
1 28 oz can Italian style tomatoes, chopped, with juice	
1 16 oz can tomato sauce	1/4 C tomato paste
1 small bay leaf	1 tsp basil leaves, crushed
1 tsp dried oregano, crushed	1/2 tsp salt
1/8 tsp black pepper	

Meatballs:

1 lb ground beef	1/2 C dry Italian breadcrumbs
2 medium cloves garlic, finely chopped	1 large egg, lightly beaten
1/2 tsp salt	1/8 tsp black pepper
12 oz dried pasta (spaghetti, linguine, etc.)	2 TBS olive oil

DIRECTIONS:

To make sauce: heat olive oil in large pan over medium-high heat. Add onion & garlic - cook 7-10 minutes, stirring occasionally, till onions soften. Add tomatoes & their juice, tomato sauce, tomato paste, bay leaf, basil, oregano, salt & pepper. Reduce heat & simmer, stirring occasionally (about 30 minutes).

Meanwhile, make meatballs: put beef in large bowl & soften by mixing with your fingertips. Add breadcrumbs, egg, garlic, salt & pepper - mix with fingertips till blended.

Roll about 2 TBS meat between your palms into a small ball. Don't roll too tight or meatballs will be tough. Set aside on large plate or cutting board. You'll have about 18 meatballs.

Heat oil in large skillet over medium-high heat. Add enough meatballs to fill pan without crowding. Cook 4-5 minutes, stirring with a wooden spoon, till browned all over.

Lift meatballs from pan with slotted spoon & drain on paper towels. Continue cooking remaining meatballs.

Cook pasta according to package directions. Drain.

Remove bay leaf from sauce. Add meatballs & simmer 1-2 minutes to heat through. Spoon sauce & meatballs over hot pasta & serve.