

Spaghetti G-Free Meatballs

This Italian-American classic is a crowd-pleaser that's perfect for a cozy family dinner. My mom made this every week as I was growing up and it was always a delicious meal.

Ingredients

- 1/2 pound ground beef
- 1/8 cup chopped onions
- 1 garlic clove chopped finely
- 1/4 cup grated Parmesan cheese
- 1 teaspoon six chili powder
- Garlic Salt and pepper to taste
- 8 oz spaghetti
- 10-16 oz of Your favorite marinara sauce
- Fresh basil and extra Parmesan for garnish



Bloom & Home

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Directions

- In a mixing bowl, combine ground beef, onions, garlic salt, and pepper.
- Mix until well combined.
- Form the mixture into meatballs, about 1-2 inches in diameter.
- In a medium pot, heat some oil over medium heat and cook the onions and garlic, & meatballs until browned on both sides and cooked through.
- Pour the marinara sauce over the meatballs until they are thoroughly covered, cover and simmer on low for 20 minutes.
- Cook spaghetti according to package instructions.
- Serve the cooked spaghetti with marinara sauce, meatballs, and garnish with fresh basil and extra Parmesan. Enjoy!