



Italian Meatball

Ingredients

- ⅓ cup chopped green onion (to taste)
- ¼ cup seasoned bread crumbs
- 3 tablespoons grated Parmesan cheese
- 1 lb ground beef
- 1 loaf Italian bread, cut into 1-inch slices
- 8 oz cream cheese, softened
- ½ cup mayonnaise (not low-fat or light)
- 1 teaspoon Italian seasoning
- ¼ teaspoon black pepper
- 2 cups shredded mozzarella cheese, divided
- 1 (28 oz) jar spaghetti sauce
- 1 cup water
- 2 garlic cloves, minced

Instructions

In a large bowl, mix together green onion, bread crumbs, and Parmesan cheese. Add the ground beef and combine well.

Shape into 1-inch meatballs and place on a wire rack set inside a shallow baking pan.

Bake for 15–20 minutes, or until cooked through. (Alternatively, pan-fry in a skillet over medium heat.)

Reduce oven temperature to 350°F (175°C).

Arrange bread slices in a single layer in a 9x13-inch ungreased baking dish. (You may not need the entire loaf.)

In a separate bowl, combine cream cheese, mayonnaise, Italian seasoning, and pepper.

Spread the mixture evenly over the bread layer.

Sprinkle with ½ cup mozzarella.

In a large bowl, stir together spaghetti sauce, water, and minced garlic.

Add the cooked meatballs, then pour the mixture over the bread and cheese layers in the baking dish.

Top with the remaining 1½ cups mozzarella cheese.

Bake uncovered at 350°F for about 30 minutes, or until bubbly and heated through.