

SPAGHETTI FACE – Spaghetti & Meatballs Recipe

Try Chico's spaghetti and meatballs recipe to create your own little Spaghetti Face. Then, take a picture and email it to us at: YummyFaceKidsFans@yahoo.com and we will post it on our social media sites!

Spaghetti

½ pound, cooked according to package directions

Meatballs (You can save time by using frozen meatballs. Follow the directions on the package.)

1/2 pound of ground beef or ground turkey
1/2 cup bread crumbs or 2 slices of toasted bread – minus crust
1 large beaten egg
1 tablespoon of parsley (fresh or dried)
1 teaspoon seasoned salt
1/2 teaspoon freshly ground black pepper
1/3 cup of ketchup
Olive oil

Sauce (You can save time by using jarred sauce)

1 tablespoon of olive oil
1/2 cup of chopped yellow onion
1 teaspoon of minced garlic
1/2 (14-ounce) can crushed tomatoes
1 tablespoon chopped fresh basil
1 teaspoon of seasoned salt
1/2 teaspoon of ground black pepper

Combine the ground beef or turkey, bread crumbs, parsley, seasoned salt, pepper, egg, and ketchup in a bowl. Combine with your hands. Then, lightly form the mixture into 2-3 inch meatballs. You should have 4-7 meatballs depending on the size you chose.

Pour the olive oil into a large skillet to a depth of 1/4-inch. Heat the oil. Very carefully, place the meatballs in the oil and brown them well on all sides over medium-low heat, turning carefully with a spatula or a tongs. This should take about 10-15 minutes. Don't place too many meatballs in the skillet at once. It's okay if you need to divided them into less so they cook evenly. Take the meatballs out and out onto a plate or serving dish covered with paper towel - to drain the oil.

For the sauce, discard the oil from the meatballs, heat the olive oil for the sauce in the same skillet. Add the onions and saute over medium heat approximately five minutes. Add the garlic and heat for one minute. Stir in the tomatoes, basil, seasoned salt, and pepper. Heat about five minutes or until hot.

Place the cooked spaghetti on a plate. Cover with sauce, add meatballs and a little more sauce if you wish. ENJOY!