



# RO's Spaghetti and Meatballs



This is home-cooked comfort food that bring back all the pleasant memories of your childhood.

By raychel

**Prep:** 25 mins

**Cook:** 50 mins

**Total:** 1 hr 15 mins

**Servings:** 6

**Yield:** 6 servings



## Ingredients

### Tomato Sauce:

¼ cup olive oil

3 cloves garlic, minced

1 large onion, sliced

2 (14 ounce) cans diced tomatoes

2 tablespoons chopped fresh basil

### Meatballs:

8 ounces ground beef

1 cup graham cracker crumbs

2 large eggs

2 tablespoons grated Parmesan cheese

¼ cup chopped fresh parsley

3 tablespoons olive oil

1 (12 ounce) package spaghetti

1 pinch salt and pepper to taste

2 tablespoons chopped fresh basil

2 tablespoons grated Parmesan cheese

## Directions

### Step 1

Combine 1/4 cup olive oil, garlic, onion, tomatoes, and 2 tablespoons chopped basil in a large saucepan; bring to a boil. Season with salt and pepper. Reduce heat, and simmer gently for at least 40 minutes.

### Step 2

While the sauce simmers, combine ground beef, graham cracker crumbs, eggs, 2 tablespoons Parmesan cheese, parsley, and 3 tablespoons olive oil in a large bowl. Mix well with clean hands, and shape into 20 walnut-size meatballs. Heat a large skillet over medium-high heat; fry meatballs until browned and cooked through, about 10 minutes. Add the meatballs to the tomato sauce, and simmer gently while boiling the pasta.

### Step 3

Bring a large pot of salted water to a boil; stir in spaghetti. Cook the pasta until it has cooked through, but is still firm to the bite, about 12 minutes. Drain well. Carefully toss the spaghetti with the sauce and meatballs. Serve, sprinkling each plate with fresh basil and Parmesan cheese.

## Nutrition Facts

### Per Serving:

551.3 calories; protein 19.6g 39% DV; carbohydrates 61.7g 20% DV; fat 25.4g 39% DV; cholesterol 88.5mg 30% DV; sodium 399.8mg 16% DV.

© COPYRIGHT 2020 ALLRECIPES.COM. ALL RIGHTS RESERVED.

Printed from <https://www.allrecipes.com> 09/04/2020

© COPYRIGHT 2020 ALLRECIPES.COM. ALL RIGHTS RESERVED.

Printed from <https://www.allrecipes.com> 09/04/2020



Get the best recipes & how to content from Allrecipes!

You will see a grey box to confirm.

Dismiss

Allow