

Beef Meatballs with Melted Mozzarella, Basil & Spinach-Mushroom Sauté



30 minutes | 2 servings

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Grab ingredients

1 (5 oz) pkg	baby spinach
½ lb	cremini mushrooms
1	egg
½ small pkg	fresh basil
1 clove	garlic
¾ lb	lean ground beef
¼ (8 oz) block	mozzarella cheese
1 (8 oz) can	tomato sauce
	black pepper
	extra virgin olive oil
	Italian seasoning
	salt

Cook & enjoy

- 1 Preheat oven to 450°F.
- 2 Wash and dry the fresh produce. (Skip the spinach if it came pre-washed.)
½ small pkg fresh basil
½ lb cremini mushrooms
1 (5 oz) pkg baby spinach
- 3 Pick basil leaves off the stems, roll up crosswise, and thinly slice into ribbons; place in a medium bowl (setting a small handful aside for garnish).
- 4 Add beef, egg, and spices to the bowl with the basil; mix with your hands until well combined. Using a tablespoon measure, form beef mixture into rounded meatballs and place on a plate.
¾ lb lean ground beef
1 egg
½ tsp Italian seasoning
½ tsp salt
¼ tsp black pepper
- 5 Peel and mince garlic; place in a baking dish.
1 clove garlic
- 6 Add tomato sauce and spices to the baking dish with the garlic; stir to combine the sauce and set the baking dish aside.
1 (8 oz) can tomato sauce
½ tsp Italian seasoning
¼ tsp salt
⅛ tsp black pepper
- 7 Preheat a skillet over medium-high heat.

- 8 Once the skillet is hot, add oil and swirl to coat the bottom; add meatballs and cook, turning often, until browned on all sides, 3-4 minutes (the meatballs will not be cooked all the way through). Transfer to the baking dish and turn to coat in sauce. (Reserve skillet for later use.)
2 tsp extra virgin olive oil
- 9 Meanwhile, thinly slice cheese.
¼ (8 oz) block mozzarella cheese
- 10 Top the saucy meatballs with cheese slices. Place baking dish in the oven and bake until cheese is melted and meatballs are cooked through, 7-8 minutes. Remove from oven.
- 11 While the meatballs bake, thinly slice mushrooms.
- 12 Return skillet to medium heat.
- 13 Once the skillet is hot, add more oil and swirl to coat the bottom. Add mushrooms and cook, stirring often, until softened, 4-5 minutes.
2 tsp extra virgin olive oil
- 14 Add spinach to the skillet in handfuls, waiting for the spinach to wilt slightly before adding the next handful. Season with salt and pepper, stir to combine, then remove from heat.
¼ tsp salt
⅛ tsp black pepper
- 15 To serve, divide sauce, meatballs, and veggie sauté between plates or bowls. Top meatballs with reserved basil and enjoy!