Ingredients:

12 ounces ground sirloin

1/2 C panko breadcrumbs

1/3 C chopped fresh basil

2 garlic cloves, minced

3/8 tsp kosher salt

1/4 tsp black pepper

1 large egg, lightly beaten

2 tsp olive oil

Combine all ingredients except olive oil in a bowl and shape mixture into 16 meatballs.  Heat olive oil in a large skillet over medium-high heat.  Add meatballs.  Cook 5 minutes, or until brown on all sides, then reduce heat to medium-low until meatballs are cooked all the way through.

Serves 4

I serve them with fettucine and a marinara.  You can heat the marinara in the same skillet as the meatballs, just add 1/3 cup pasta water when you reduce the heat and cook it all together until the meatballs are done.