



Spaghetti Supper Meatballs

Enjoy a classic Italian meal with this Spaghetti Supper Meatballs, featuring tender meatballs nestled in a bed of al dente spaghetti and savory marinara sauce.

INGREDIENTS

- 1 package (4.6 oz) PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 ¾ cups water
- 2 tbsp margarine, butter or spread with no trans fat
- 12 to 14 oz prepared fully cooked meatballs, heated (about 16)*
- 1 cup mushroom slices
- ½ cup chopped green bell pepper
- ¼ cup chopped onion
- ¾ cup pasta sauce
- Shredded Parmesan cheese or Italian cheese blend

HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring to a boil: 1 ¾ cups water and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta and Special Seasonings. Boil uncovered 2 minutes. Stir in mushrooms, bell pepper and onion. Return to a boil. Continue cooking 6 to 8 minutes or until pasta is tender, stirring frequently. Add heated meatballs and pasta sauce; cook and stir until heated through.

Sauce will be thin. Let stand 3 to 5 minutes to thicken. Serve with cheese.



PREP
TIME
5min



COOK
TIME
15min



SERVES
4

PRODUCT

