

# Italian Meatballs and Pasta Parmesan

A cheesy twist on a family favorite.

## INGREDIENTS

- 1 lb ground beef or ground turkey
- 2 tbsp dry bread crumbs
- 1 tsp Italian seasoning
- 1 tsp garlic salt
- 1 tbsp oil or margarine
- 2/3 cup milk
- 1 (14.5 oz) can Italian-styled diced tomatoes, undrained
- 1 (5.1 oz) package PASTA RONI® Parmesan Cheese
- 1/4 cup chopped parsley, optional

## HOW TO MAKE

### DIRECTIONS

Combine ground beef, bread crumbs, Italian seasoning and garlic salt in medium bowl. Shape meat mixture into 20 (1-1/2-inch) meatballs.

Cook meatballs with oil in large skillet over medium heat 5 to 6 minutes or until meatballs are browned on all sides, turning occasionally. Drain fat. Return meatballs to skillet.

Add 3/4 cup water, milk and tomatoes to same skillet: bring to a boil. Slowly stir in pasta and Special Seasonings packet. Return to a boil. Reduce heat to medium. Gently boil uncovered 4 to 5 minutes or until pasta is tender and meatballs are no longer pink in center, stirring occasionally. Sprinkle with parsley, if desired.



PREP  
TIME  
15min



COOK  
TIME  
15min



SERVES  
4

## PRODUCT

