

CopyCat Golden Corral Spaghetti and Meatballs

Ingredients

For the meatballs

2 lbs ground beef

$\frac{1}{2}$ cup milk

1 cup Italian seasoned breadcrumbs

1 tsp. pepper

1 tsp. salt

1 tsp. Worcestershire sauce

1 tbsp. garlic, minced

$\frac{1}{2}$ cup onion, finely chopped

2 eggs

For the pasta

1 lb spaghetti

water

dash salt

1 tbsp olive oil

1 jar spaghetti

Directions

Preheat oven to 425 degrees.

Combine the ground beef with the breadcrumbs, salt, pepper, onion, and garlic.

In a small bowl, whisk together the eggs, sauce, and milk.

Fold the mixture into the meat and add more breadcrumbs if necessary.

Form into 2 inch balls and place on a greased cookie sheet.

Bake for 10-15 minutes

In a large pot, add water, oil, salt, and pasta and boil until al dente.

While the pasta is boiling, heat up the sauce in a sauce pan.

Add salt and pepper to taste.

When everything is done, place the noodles on the plate.

Cover the noodles in sauce and place 3-4 meat balls on top.

Add Parmesan cheese and serve