

CopyCat Olive Garden Meatballs

Ingredients

1½ lb ground beef, preferably chuck
½ lb ground pork
2 pcs eggs
¾ cup breadcrumbs, plus more as necessary
1 tbsp Italian seasoning
½ tsp garlic powder
¼ tsp onion powder
⅛ tsp dried oregano
1 tbsp parsley, fresh, chopped
¼ cup red wine, preferably Chianti
¼ cup Parmesan cheese, grated or powdered
salt and ground black pepper, to taste
cooking spray

To Serve:

1 cup marinara sauce
1 tbsp Parmesan cheese, grated or powdered
1 tsp parsley, chopped

Directions

Preheat your oven to 360 degrees F and grease a roasting tray.

In a mixing bowl, combine all the ingredients together. Mix until well combined. You may need to add more breadcrumbs as needed. Fry a sample to taste, and adjust salt and pepper as necessary.

Cover and transfer to a chilled area to marinate for an hour.

When ready, shape your mixture into meatballs using your preferred method.

Arrange neatly onto your greased roasting pan.

Transfer to the oven, and roast until meatballs are cooked through, roughly 35 minutes. Drain any excess oil as necessary.

When ready, ladle your warm marinara sauce on top of the meatballs. Garnish with parsley and parmesan cheese. Serve.