



## Spicy Mozzarella Meatballs



This recipe calls for:

### Traditional Sauce

Prep time

**20 minutes**

Cook time

**20 minutes**

### Ingredients

#### Meatballs

- 1 lb. ground beef
- 1/2 cup Italian seasoned dry bread crumbs
- 1 egg
- 2 ounces Mozzarella cheese, cut into 12 (1/2-in.) cubes
- 1 Tbsp. olive oil

#### Dipping Sauce

- 2 cups RAGÚ® Old World Style® Traditional Sauce
- 1 tsp. finely chopped habanero chili pepper
- 2 tsp. dried oregano leaves

## **Instructions**

### **Meatballs**

1. Combine ground beef, bread crumbs and egg in medium bowl; shape into 12 meatballs. Press 1 cheese cube into each meatball, enclosing completely.
2. Heat olive oil in large skillet over medium-high heat and cook meatballs, turning occasionally, until thoroughly cooked and golden brown, about 6 minutes.

### **Dipping Sauce**

1. Bring all ingredients to a boil in medium saucepan over medium-high heat. Serve with meatballs.