



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.