



## Braised Porcupine Meatballs



This recipe calls for:

### Traditional Sauce

Prep time

**15 minutes**

Cook time

**25 minutes**

Servings

**4**

### Ingredients

- 1 pound ground beef
- 1 clove garlic, minced
- 1 teaspoon Italian seasoning
- 1/2 teaspoon kosher salt
- 1/2 teaspoon oregano
- 1 cup cooked rice
- 1 tablespoon olive oil
- 1 24 ounce jar RAGÚ® Old World Style Traditional Sauce

## **Instructions**

1. In a medium bowl, combine ground beef, minced garlic, Italian seasoning, kosher salt, oregano and rice. Form into 1-inch meatballs, approximately 24.
2. Heat olive oil in a large skillet over medium high heat. When oil is hot, add the meatballs to the skillet. Brown the meatballs on all sides.
3. Add an entire jar of RAGÚ® Old World Style Traditional Sauce to the skillet, covering the meatballs. Bring sauce to a boil and then reduce heat to medium. Simmer for 15 min., until the meatballs are cooked all of the way through.
4. Sprinkle parsley on top of meatballs before serving.