



## Meatball Casserole



This recipe calls for:

### Traditional Sauce

Prep time

**15 minutes**

Cook time

**35 minutes**

Servings

**4**

### Ingredients

- 1/2 small white onion
- 2 cloves garlic
- 2 Tbsp. olive oil
- 1 lb. lean ground beef
- 1 egg
- 2 Tbsp. grated Parmesan cheese
- 1 Tbsp. Dijon mustard
- 1 1/2 Tbsp. dried parsley, crushed
- 1 1/2 tsp. dried oregano leaves
- 1/4 tsp. salt
- 1/8 tsp. ground black pepper

1 jar RAGÚ® Old World Style® Traditional Sauce  
2 cups shredded part-skim Mozzarella cheese, (about 8 oz.)

## **Instructions**

1. Preheat oven to 350°F.
2. Process onion and garlic in food processor until finely chopped. Heat olive oil in 8-inch skillet over medium heat and cook onion mixture, stirring occasionally, 5 minutes or until onion is translucent. Remove from heat and let cool completely.
3. Combine onion mixture with remaining ingredients except Mozzarella cheese and sauce in large bowl; shape into 20 (2-in.) meatballs.
4. Arrange meatballs in 13 x 9-inch baking dish. Bake 25 minutes; pour sauce over meatballs, then sprinkle with cheese. Bake an additional 10 minutes or until meatballs are thoroughly cooked. Remove from oven and let stand 5 minutes before serving