



Roasted Garlic Swedish Meatballs



This recipe calls for:

Roasted Garlic Parmesan Sauce

Prep time

10 minutes

Cook time

20 minutes

Servings

4

Ingredients

- 1 lb. ground beef
- 1/2 cup plain dry bread crumbs
- 1 egg
- 1 jar RAGÚ® Roasted Garlic Parmesan Sauce
- 1 1/4 cups beef broth
- 2 tsp. Worcestershire sauce
- 1 tsp. ground allspice (optional)

Instructions

1. Combine ground beef, egg and bread crumbs in large bowl; shape into 20 (1-1/2-inch) meatballs.
2. Brown meatballs in 12-inch nonstick skillet over medium-high heat.

3. Meanwhile, combine sauce, broth, Worcestershire sauce and allspice in medium bowl; stir into skillet. Bring to a boil over high heat. Reduce heat to low and simmer, stirring occasionally, 10 minutes or until meatballs are done and sauce is slightly thickened. Serve, if desired, over hot cooked noodles or rice.