

## Italian Herb Baked Meatballs

*makes 15 (2 tablespoon) meatballs*

1 pound lean ground beef (I used 88%)  
½ cup Italian breadcrumbs  
¼ cup fresh grated Parmesan cheese  
2 garlic cloves, pressed (or minced)  
½ small onion, grated (or minced)  
2 tablespoons marinara  
1 tablespoon fresh rosemary, chopped  
1 tablespoon fresh parsley, chopped  
1 tablespoon fresh basil, chopped  
½ teaspoon kosher salt  
¼ teaspoon fresh cracked black pepper  
1 large egg, lightly beaten



Preheat oven to 375°. Prepare a baking sheet by lining with parchment paper.

In a large mixing bowl, combine all ingredients. Mix well, do not over mix or you will have tough meatballs.

Using a 2 tablespoon scoop, portion out meat and place on baking sheet. After all meatballs have been scooped onto tray, roll into balls.

**COOK'S NOTE:** If you lightly wet your hands the meatballs will form better and crack less.

Bake for 20-22 minutes.

Remove and transfer to sauce or serve immediately.

Recipe developed by Donna Elick - [The Slow Roasted Italian](#)  
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