

ONE-PAN SPAGHETTI AND MEATBALLS

Makes 6 to 8 servings Start to Finish: 50 minutes

Meatballs

- 1 pound ground beef
- 1½ teaspoons garlic powder
- ½ cup chopped fresh parsley
- ⅓ cup grated Parmesan cheese
- 1 egg, whisked
- ½ cup plain bread crumbs
- 3 tablespoons extra-virgin olive oil



Spaghetti

1. 1 pound dried spaghetti
 2. 3 cups marinara sauce (store-bought or homemade)
 3. 2 tablespoons grated Parmesan cheese, plus more to taste
 4. 2 tablespoons chopped fresh parsley
1. In a medium bowl, mix the beef with the garlic powder, parsley and Parmesan to combine. Add the egg and bread crumbs, and mix to combine.
 2. Form the mixture into balls, using about 2 tablespoons of meat per ball. In a large sauté pan, heat the olive oil over medium heat. Add the meatballs to the pan and cook until they are fully cooked and golden brown all over, 3 to 5 minutes.
 3. Remove the meatballs from the pan and set them aside. Drain any grease from the pan, and then fill it with three inches of water and a few pinches of salt. Bring to a boil over high heat. Add the spaghetti in an even layer and boil until al dente, 8 to 9 minutes (or according to package directions).
 4. Drain the spaghetti, then return it to the pan. Add the marinara sauce and meatballs; toss to coat. Garnish with Parmesan and parsley. Serve warm, immediately.