Ricotta Meatballs

350 degrees

2 ½lbs ground beef

1 onion, minced

¼c garlic, minced

1T olive oil, plus extra

2 eggs

1c Grana Padano cheese, grated

15oz ricotta

1c panko

½c fresh Italian parsley, minced

½c fresh basil, minced

Sauté onion and garlic in 1T oil, set aside to cool. Combine the rest of the ingredients except the oil in a large bowl; add the onions and garlic, mix all well. Grease palms with oil and roll mixture into 2” balls. Place meatballs on a parchment lined baking sheet and brush with olive oil.

Bake 22min.