

LA CASITA SPICY MEATBALLS

CATEGORY Dinner

COOK TIME 2 +/- hours

INGREDIENTS

- 2 tablespoons olive oil
- 1 small onion, finely chopped
- 3 garlic cloves, minced
- 3/4 cup Italian-style panko breadcrumbs
- 1 large egg
- 1/2 cup grated Parmesan cheese
- 1/4 cup minced fresh parsley
- 1/4 cup minced fresh basil
- 1 tablespoons Worcestershire sauce (optional)
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 pound ground beef
- 1/2 Cup La Casita Hot Sauce
Abuela's Mild, Medium Original, or Caliente Extra Hot
- 4 cups spaghetti sauce or tomato sauce
- Minced fresh parsley, optional
- **Optional - add a dash of cinnamon to the tomato sauce for a touch of sweetness.

NOTES FROM LA CASITA

Pair these meatballs with rolls, homemade pizza, pasta, or served on a plate with a side salad. However you decide to eat them, I am sure that your family will enjoy them.

Pro Tip - form your meat mixture in a meatloaf pan! I've done it before and it's great!



DIRECTIONS

- 1) In a large bowl, combine breadcrumbs, eggs, cheese, parsley, basil, Worcestershire sauce, salt, pepper and onion mixture.
- 2) Add ground meat and mix lightly but thoroughly. Shape into 1-2 in. balls.
- 3) Transfer meatballs to a 4- or 5-qt. slow cooker.
- 4) Pour tomato sauce and La Casita Hot Sauce over top.
- 5) Cook, covered, on low until meatballs are cooked through, approximately 2 hours.
- 6) If desired, garnish with minced parsley and fresh shredded parmesan cheese.

