

Meatball Wraps From: Megs Neyer 7/10/2019

First make these meatballs ahead of time.



Betty Crocker's Easy Meatballs

Ingredients:

1lb	Lean (at least 80%) Ground Beef
½ cup	Progresso™ Italian-style bread crumbs
¼ cup	Milk
½ tsp	Salt
¼ tsp	Pepper
1 small	Onion
1	Egg

Directions:

- 1) Heat oven to 400°F. Line 13x9-inch pan with foil; spray with cooking spray.
- 2) In large bowl, mix all ingredients. Shape mixture into 25 (1 ½-inch) meatballs. Place 1 inch apart in pan.
- 3) Bake uncovered 18 to 22 minutes or until temperature reaches 160° and no longer pink in center.

(I make a few pounds of them at a time, portion them, and freeze them in pasta sauce. Then I thaw 1-2 at a time so they are thawed when I want some.)

I grab 2 tortilla wraps, 2 pieces of string cheese, some jalapenos, and a container of meatballs in sauce. Heat up the thawed meatballs for 90 seconds. Heat up the wraps between 2 damp paper towels, cut up the string cheese, and assemble. Finally, heat the wrap an extra 30 seconds after it's all put together to sort of melt the cheese. Enjoy!