



Meatball Sub Casserole

Prep Cook Time: 15 minutes

SERVES: 6-8

Ingredients:

1/3 cup chopped green onions
1/4 cup seasoned breadcrumbs
3 tablespoons grated parmesan cheese
1 lb. ground beef
1 loaf Italian bread, cut into 1 inch slices
1 package 8 ounce cream cheese, softened
1/2 cup mayonnaise
1 teaspoon Italian dressing
1/4 teaspoon pepper
2 cups shredded mozzarella cheese, divided
1 jar spaghetti sauce
1 cup water
2 garlic cloves, minced

Steps:

1. In a bowl, combine onions, crumbs and parmesan cheese. Add beef and mix well.
2. Shape into 1 inch balls; place on a rack in a shallow baking pan. Bake at 400 degrees for 15-20 minutes or until no longer pink.
3. In an ungreased 13 x 9 inch baking dish arrange bread to cover bottom of dish in a single layer.
4. In a medium bowl, combine cream cheese, mayonnaise, Italian seasoning, and pepper; spread over the bread.
5. Sprinkle with $\frac{1}{2}$ cup mozzarella. Combine sauce, water and garlic; add meatballs.
6. Pour over cheese mixture; sprinkle with remaining mozzarella.
7. Bake uncovered at 350 degrees for 30 minutes or until heated through.

Editor's Note: Do not use reduced-fat or fat-free mayonnaise.