

# Quick & Easy

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## THE COSTCO WAY

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### **Meatballs with Rao's Homemade® Marinara Sauce**

Makes 10 to 12 servings

#### **Ingredients:**

2 - 28 oz jars Rao's Homemade® Marinara Sauce

1½ lbs ground beef

½ lb ground pork

2 eggs

1 cup parmesan cheese, grated

1½ Tbsp parsley, chopped

1 garlic clove, minced

1 tsp salt

1 tsp pepper

2 cups breadcrumbs

2 cups water

1 cup olive oil

1 garlic clove, slightly smashed

#### **Instructions:**

In a large bowl, combine beef and pork. Add eggs, cheese, parsley, minced garlic, salt and pepper. Using your hands, blend ingredients together. Add the breadcrumbs. Combine. Slowly add water until the mixture is quite moist. Shape the meat mixture into 2½- to 3-inch balls. In a large saute pan over medium, heat the oil. Add the smashed garlic. Saute until lightly brown to flavor the oil. Remove with a slotted spoon and discard.

Place meatballs in garlic oil, frying in batches. Cook for 3 to 5 minutes, or until the bottom side is brown and slightly crisp. Flip. Cook the other side for 3 to 5 minutes, or until internal temperature reaches 160 F. Place cooked meatballs on a paper-towel-lined plate or baking sheet. In a medium to large saucepan, bring Rao's Homemade® Marinara Sauce to a simmer. Add meatballs. Cook for 15 minutes. Serve over pasta, in a sub sandwich or on their own.

For more recipe ideas, go to [Costco.com](http://Costco.com) and search: **Quick & Easy**

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