



Spaghetti + Meatballs *Serves 25*

What You Need

4 30-oz jars spaghetti sauce

4 lbs spaghetti, cooked al dente

For homemade meatballs (*may substitute packaged meatballs*)

8 lbs. lean ground beef

8 eggs

3 c. dry breadcrumbs

1 c fresh parsley

4 garlic cloves, minced

2-4 t salt

1 c parmesan cheese

2 9"x11" aluminum baking pans + foil to cover

Instructions

1. Place sauce in a large saucepan and simmer over medium heat.
2. In a large bowl, mix beef, eggs, crumbs, parsley, garlic, salt and parmesan cheese.
3. Place meatballs in simmering sauce.
4. When the sauce returns to a simmer, cover and cook for 30-35 minutes or until the meatballs are cooked through.
5. Divide cooked spaghetti between pans (unless everything fits in one) and add sauce + cooked meatballs.
6. Cover and label with name of meal and date prepared.

Optional sides:

If you would like to provide a side in addition to the spaghetti, garlic bread, cut fruit, or Caesar salad would be great!