Sunset Gourmet

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ZESTY SPAGHETTI AND MEATBALLS

2 lbs. (.908 kg) lean ground beef

1 Tbsp. **Oh! So Garlic**

2 tsp. **Sunset Seasoned Salt**

2 ½ Tbsp. **Bruschetta Seasoning Blend**, divided

¾ tsp. freshly ground black pepper

½ cup breadcrumbs

2 eggs

2 Tbsp. water

1 Tbsp. soy sauce

2 cans (796 ml) tomato sauce or crushed tomatoes

1 box (454 g) spaghetti pasta

¼ cup fresh parsley, chopped

⅓ cup Parmesan cheese, grated

Mix **Oh! So Garlic**, **Sunset Seasoned Salt**, 2 teaspoons of **Bruschetta Seasoning Blend**, pepper and breadcrumbs in a large bowl, add eggs, water and soy sauce. Mix well, then add ground beef. Mix until all seasonings have been evenly distributed, do not over-mix. Form into small meatballs and cook on medium heat in a fry pan until cooked through or place on a cookie sheet and bake in the oven at 350°F for 20 minutes or until cooked through. Place meatballs in an oven-proof casserole dish. Combine tomato sauce and remaining **Bruschetta Seasoning Blend** in a sauce pan. Simmer for 10 minutes. Pour sauce over the meatballs and cook in oven for another 45 minutes. You can also cook meatballs in the sauce on the stove-top or in a slow cooker. Cook pasta according to package directions while meatballs are simmering in the sauce. Serve meatballs over pasta. Top with chopped parsley and a shake of Parmesan cheese.



- **Bruschetta Seasoning Blend**
- **Oh! So Garlic**
- **Sunset Seasoned Salt**