

# Veal Meatballs in Tomato Sauce















# Instructions

1. Preheat oven to 375°F.
2. In a bowl, mix veal, egg, breadcrumbs, Parmesan, garlic, parsley, salt, and pepper.
3. Roll into 1.5-inch meatballs and place on a baking sheet.
4. Bake for 15–18 minutes, or until browned and cooked through.
5. Warm marinara sauce in a saucepan and add meatballs. Simmer for 10 minutes before serving.

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