



Spaghetti with Stuffed Meatballs



This recipe calls for:

Traditional Sauce

Prep time

20 minutes

Cook time

20 minutes

Servings

4

Ingredients

- 1 lb. ground beef
- 1/2 cup Italian seasoned dry bread crumbs
- 1 egg
- 2 ounces Mozzarella cheese, cut into 12 (1/2-in.) cubes
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 8 ounces spaghetti, cooked and drained

Instructions

1. Combine ground beef, bread crumbs and egg in medium bowl; shape into 12 meatballs. Press 1 cheese cube into each meatball, enclosing completely.
2. Bring sauce to a boil in large saucepan over medium-high heat. Gently stir in uncooked meatballs.

3. Reduce heat to low and simmer covered, stirring occasionally, 20 minutes or until meatballs are done. Serve over hot spaghetti.