



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	15 min	30 min	4

Made with

# Italian Meatballs and Pasta Parmesan

## Ingredients

- 1 lb ground beef or ground turkey
- 2 tbsp dry bread crumbs
- 1 tsp Italian seasoning
- 1 tsp garlic salt
- 1 tbsp oil or margarine
- 2/3 cup milk
- 1 (14.5 oz) can Italian-styled diced tomatoes, undrained
- 1 (5.1 oz) package PASTA RONI® Parmesan Cheese
- 1/4 cup chopped parsley, optional

## How to make it

1. Combine ground beef, bread crumbs, Italian seasoning and garlic salt in medium bowl. Shape meat mixture into 20 (1-1/2-inch) meatballs.
2. Cook meatballs with oil in large skillet over medium heat 5 to 6 minutes or until meatballs are browned on all sides, turning occasionally. Drain fat. Return meatballs to skillet.
3. Add 3/4 cup water, milk and tomatoes to same skillet: bring to a boil. Slowly stir in pasta and Special Seasonings packet. Return to a boil, Reduce heat to medium. Gently boil uncovered 4 to 5 minutes or until pasta is tender and meatballs are no longer pink in center, stirring occasionally. Sprinkle with parsley, if desired.



**PASTA RONI® Parmesan Cheese**