

# Homestyle Meatball Dinner



Prep time: 15 minutes

Cook time: 25 minutes

Total time: 40 minutes

Serves: 4

## Ingredients:

### You will need:

#### Meatball Ingredients

- 1 lb ground beef
- 1 6oz box chicken stuffing mix
- $\frac{3}{4}$  cup broth
- 1 egg
- $\frac{1}{4}$  tsp black pepper

Mobile  
Market  
Ingredients

#### Sauce

- $\frac{3}{4}$  cup jelly
- $\frac{3}{4}$  cup tomato sauce

Mobile  
Market  
Ingredients

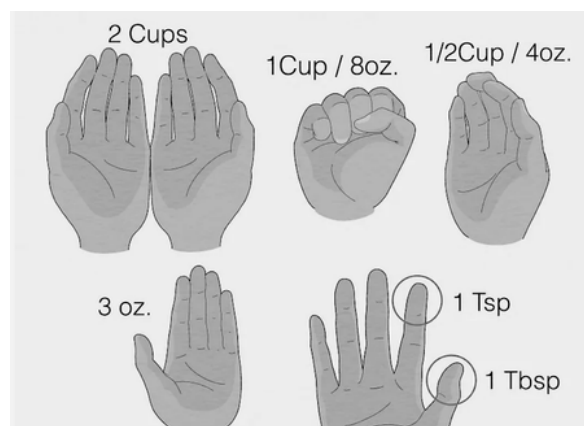
#### Extra Ingredients

- 1 package scalloped potatoes
- 2 cans mixed vegetables

## Cooking Utensils / Appliances:

- Oven
- Baking sheet
- Mixing bowl & utensils
- Small pot/saucepan

### Approximate Measurements



## Instructions:

1. Preheat the oven to 375 degrees F.
2. Pour the stuffing mix into a large bowl and lightly crush it with your hands or a spoon. Aim for smaller chunks, not crumbs. Add the  $\frac{3}{4}$  cup liquid to the stuffing mix and let it sit for 2 minutes so it softens fully.
3. Add the ground beef, egg, and black pepper to the stuffing mix, and gently mix until just combined - don't overwork the meat.
4. Roll into 1 - 1  $\frac{1}{2}$  inch balls and place on a greased or lined baking sheet.
5. Bake in the oven at 375 for 18-22 minutes.
6. Prepare the scalloped potatoes according to package directions, and heat the mixed vegetables in a sauce pan.
7. In a small saucepan, combine the jelly and tomato sauce. Heat over medium until smooth and slightly runny (about 10-15 minutes).
8. Add the meatballs to the sauce and gently stir until coated. Simmer for 5 minutes to let the flavors meld.