Incredible Baked Meatballs

Ingredients:

- 1 pound of lean ground beef
- 2 eggs, whisked with 1/2 cup of milk
- 1/2 cup of grated Parmesan cheese
- 1 cup of panko breadcrumbs or regular breadcrumbs
- 1 small onion, finely chopped
- 2 cloves of garlic, minced
- 1/2 teaspoon of dried oregano
- 1 teaspoon of salt
- Freshly ground pepper, to taste
- 1/4 cup of finely chopped fresh basil

Instructions:

1. Preheat your oven to 350 degrees Fahrenheit (175 degrees Celsius).
2. In a large mixing bowl, combine the ground beef, beaten eggs with milk, grated Parmesan cheese, breadcrumbs, minced onion, minced garlic, dried oregano, salt, pepper, and chopped fresh basil. Mix thoroughly using your hands until all ingredients are evenly incorporated.
3. Shape the mixture into golf ball-sized meatballs, rolling them gently between your palms.
4. Place the meatballs on a baking sheet lined with parchment paper or greased with cooking spray, ensuring they are evenly spaced apart.
5. Bake the meatballs in the preheated oven for about 30 minutes, or until they are cooked through and golden brown on the outside.
6. Once cooked, remove the meatballs from the oven and serve them hot with your favorite sauce or alongside pasta, salad, or crusty bread. Enjoy!

Source :allrecipes.com