

Italian Baked Meatballs

These baked meatballs are tender and tasty. I also freeze these meatballs and take out how many servings I need for each meal.

Ingredients

- 1 cup Italian-seasoned bread crumbs
- $\frac{1}{4}$ cup grated Romano cheese
- 2 tablespoons chopped fresh parsley
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon ground black pepper
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon onion powder
- $\frac{1}{2}$ cup water
- 2 eggs, beaten
- 1 $\frac{1}{2}$ pounds ground beef

Directions

1. Preheat the oven to 350 degrees F (175 degrees C).
2. Mix bread crumbs, Romano cheese, parsley, salt, pepper, garlic powder, and onion powder together in a large bowl; stir in water and eggs. Add ground beef and mix until well combined. Form mixture into balls and place on a nonstick baking sheet.
3. Bake in the preheated oven cooked through and evenly browned, about 30 minutes.

SOURCE : ALLRECIPES