

# Meatloaf Meatballs

## Ingredients

$\frac{1}{4}$  c. plus 2 tbsp. ketchup  
1 tbsp. brown sugar  
 $\frac{1}{2}$  c. chopped celery  
 $\frac{1}{2}$  c. chopped onion  
 $\frac{1}{2}$  c. chopped carrots  
2 garlic cloves, chopped  
1 c. chopped parsley, plus more for serving  
 $\frac{3}{4}$  c. panko bread crumbs  
 $\frac{1}{4}$  c. freshly grated Parmesan  
kosher salt  
Freshly ground black pepper  
1 egg  
1 lb. ground beef  
 $\frac{1}{2}$  lb. ground por

## Directions

Preheat oven to 400 degrees F. In a small bowl, combine  $\frac{1}{4}$  cup ketchup with brown sugar. Set aside.

In the bowl of a food processor, add celery, onion, carrots, and garlic. Pulse 4 to 5 times, then add  $\frac{3}{4}$  cup parsley and pulse until combined, scraping down sides of bowl as needed.

In a large mixing bowl, combine vegetables with bread crumbs, cheese, 1 teaspoon salt,  $\frac{1}{2}$  teaspoon pepper, egg, and remaining 2 tablespoons ketchup. Mix until well combined, then add beef and pork. Mix together by hand until just combined. (Don't over mix to maintain tender meatballs.)

Using your hands, form  $1\frac{1}{2}$ " meatballs and place in an oven-proof dish or skillet so that meatballs are touching. Brush meatballs with the ketchup glaze and bake until browned, about 20 minutes. Garnish with parsley and serve.