



Garlic Meatballs

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	10 MIN	20 MIN		10

Garlic meatballs are a classic and flavorful dish made with ground meat, garlic, and simple seasonings. They are juicy, tender, and packed with rich garlic flavor, making them perfect for a variety of meals. This easy recipe works well for pasta, sandwiches, or as a main dish. With simple ingredients and quick preparation, garlic meatballs are a versatile and satisfying option.

Ingredients

- 1 pound ground meat (beef, pork, or mix)
- 4 garlic cloves, minced
- 1 egg
- ½ cup breadcrumbs
- ¼ cup grated parmesan cheese
- Salt and pepper to taste
- 1 tablespoon olive oil
- Optional: parsley

Recipe Summary

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Total Time: 30 minutes
- Servings: 4
- Course: Main Dish
- Cuisine: Italian-inspired

Cooking Method

Instructions

1. In a bowl, combine ground meat, garlic, egg, breadcrumbs, and parmesan.
2. Season with salt and pepper.
3. Mix gently until combined.
4. Form into small meatballs.
5. Heat olive oil in a pan over medium heat.
6. Cook meatballs, turning occasionally, until browned and cooked through (**15-20 minutes**).
7. Garnish with parsley and serve.

Cooking Tips

- Do not overmix to keep meatballs tender
- Cook evenly by turning frequently
- Use a mix of meats for better flavor

Variations

- Bake instead of pan-fry (400°F / 200°C for 20 minutes)
- Add herbs like basil or oregano
- Use garlic butter for extra richness
- Add chili flakes for spice

What to Serve with Garlic Meatballs

- Pasta
- Rice
- Sandwiches
- Salad

Storage

Store in an airtight container in the refrigerator for up to **3-4 days**.

Reheating

Reheat in a pan or microwave.

Frequently Asked Questions

Why are my meatballs dry?

Overmixing or overcooking can cause dryness.

Can I freeze meatballs?

Yes, freeze for up to 2 months.

Can I bake instead of fry?

Yes, baking is a great option.

Recipe Author

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