

Spaghetti Supper Meatballs

Enjoy a classic Italian meal with this Spaghetti Supper Meatballs, featuring tender meatballs nestled in a bed of al dente spaghetti and savory marinara sauce.

INGREDIENTS

- 1 package (4.6 oz)** PASTA RONI® Garlic & Olive Oil Vermicelli
- 1 ¾ cups** water
- 2 tbsp** margarine, butter or spread with no trans fat
- 12 to 14 oz** prepared fully cooked meatballs, heated (about 16)*
- 1 cup** mushroom slices
- 1/2 cup** chopped green bell pepper
- 1/4 cup** chopped onion
- 3/4 cup** pasta sauce
- Shredded Parmesan cheese or Italian cheese blend

HOW TO MAKE

DIRECTIONS

In a medium saucepan, bring to a boil: 1 ¾ cups water and 2 tbsp margarine. Reduce heat to medium.

Slowly stir in pasta and Special Seasonings. Boil uncovered 2 minutes. Stir in mushrooms, bell pepper and onion. Return to a boil. Continue cooking 6 to 8 minutes or until pasta is tender, stirring frequently. Add heated meatballs and pasta sauce; cook and stir until heated through.

Sauce will be thin. Let stand 3 to 5 minutes to thicken. Serve with cheese.



PREP
TIME

5 min



COOK
TIME

15 min



SERVES

4

PRODUCT

