

Porcupine Meatballs - A Classic Comfort Dish with a Retro Twist

Say hello to a weeknight dinner that's warm, nostalgic, and just plain fun-



OVEN
350°F

TIME
20 min

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SAVE
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INGREDIENTS

For the Meatballs:

- 1 lb ground beef
- $\frac{1}{2}$ cup uncooked long-grain white rice
- $\frac{1}{2}$ cup finely chopped onion
- $\frac{1}{2}$ cup milk
- 1 large egg
- 1 tsp salt
- $\frac{1}{2}$ tsp black pepper
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp Worcestershire sauce

For the Tomato Sauce:

- 1 can (15 oz) tomato sauce
- 1 can (14.5 oz) diced tomatoes (undrained)
- 1 tsp Italian seasoning
- 1 tsp sugar
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ tsp black pepper

Step-by-Step Instructions:

1 Preheat the Oven:

2 Make the Meatballs:

3 Make the Sauce:

4 Assemble & Bake:

5 Rest & Serve:

Tips for Success:

Use lean ground beef (80/20 or 85/15) to reduce grease while keeping them juicy.

Don't overmix the meatball mixture-mix until ingredients are just incorporated for a tender texture.

Add a dash of hot sauce or red pepper flakes to the sauce for a kick.

These also taste amazing with a dollop of sour cream or shredded cheese on top.

Serving Suggestions & Pairings:

Mashed potatoes or buttered noodles

Roasted vegetables or a crisp garden salad

Garlic bread to soak up that tomato sauce

Easy Turkey Wings for a protein-packed spread

Dorito Casserole for a bold, cheesy contrast

One-Pan Breakfast Bake to create a hearty weekend brunch lineup

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 350°F (175°C). Grease a baking dish with oil or non-stick spray.
2. **Make the Meatballs:** In a large bowl, combine ground beef, rice, onion, milk, egg, salt, pepper, garlic powder, and Worcestershire sauce. Mix just until combined-don't overmix.
3. **Shape the mixture** into 1-inch meatballs and place them in the greased baking dish.
4. **Make the Sauce:** In another bowl, stir together tomato sauce, diced tomatoes, Italian seasoning, sugar, salt, and pepper.
5. **Assemble & Bake:** Pour the sauce over the meatballs, making sure they're fully coated.
6. **Cover the baking dish** tightly with foil. Bake for 1 hour.
7. **Remove the foil** and bake for an additional 15-20 minutes, or until the meatballs are cooked through and rice is tender.
8. **Rest & Serve:** Let cool slightly before serving. Spoon extra sauce over the top and enjoy warm.
9. **Tips for Success:** Use lean ground beef (80/20 or 85/15) to reduce grease while keeping them juicy.
10. **Don't overmix the meatball mixture-mix** until ingredients are just incorporated for a tender texture.
11. **Add a dash of hot sauce or red pepper flakes** to the sauce for a kick.
12. **These also taste amazing** with a dollop of sour cream or shredded cheese on top.

13. **Serving Suggestions & Pairings:** Pair these porcupine meatballs with:
14. Mashed potatoes or buttered noodles
15. Roasted vegetables or a crisp garden salad
16. Garlic bread to soak up that tomato sauce
17. Or build a comforting family-style dinner with:
18. Easy : Turkey Wings for a protein-packed spread
19. Dorito : Casserole for a bold, cheesy contrast
20. One-: Pan Breakfast Bake to create a hearty weekend brunch lineup
21. **Storage & Freezing:** Fridge: Store leftovers in an airtight container for up to 4 days.
22. Freezer: Freeze fully cooked meatballs and sauce in a freezer-safe container for up to 2 months. Thaw in the fridge overnight.
23. **Reheat:** Warm in the oven or microwave until hot throughout.
24. **More Cozy Classics You'll Love:** If you love this recipe, check out these tried-and-true comfort meals:
25. Chicken : Enchiladas - cheesy, creamy, and endlessly satisfying

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/porcupine-meatballs-a-classic-comfort-dish-with-a-retro-twist/>