

Weeknight Spaghetti and Meatballs - Hearty, Homemade, and Delicious

Few dishes evoke nostalgia quite like a hearty bowl of



TIME
45 min

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INGREDIENTS

For the Meatballs:

- 1 lb (450g) ground beef
- 1/2 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1/4 cup fresh parsley, finely chopped
- 2 garlic cloves, minced
- 1 large egg
- Salt and pepper, to taste

For Cooking:

- 1 tbsp olive oil
- 24 oz (680g) marinara sauce

For the Pasta:

- 12 oz (340g) spaghetti
- Salt, for boiling water

For Garnish:

- Extra Parmesan
- Fresh basil leaves

DIRECTIONS

1. **Make the Meatball Mixture:** In a large mixing bowl, combine:
2. Ground beef
3. Breadcrumbs
4. Parmesan
5. Parsley
6. Garlic
7. Egg
8. Salt and pepper: Mix until just combined-don't overwork it or the meatballs will be tough.
9. **Form and Brown the Meatballs:** Shape the mixture into 1-inch meatballs.
10. Heat olive oil in a large skillet over medium heat.
11. Brown the meatballs on all sides (about 10 minutes).
12. **Simmer in Sauce:** Pour marinara sauce into the skillet over the browned meatballs.
13. Reduce heat to low, cover, and let simmer for 20 minutes. This allows the meatballs to finish cooking and absorb all the saucy flavor.
14. **Cook the Spaghetti:** Bring a large pot of salted water to a boil.
15. Cook spaghetti until al dente according to package directions.
16. Drain and set aside.
17. **Plate and Serve:** Spoon meatballs and sauce over the spaghetti.
18. Garnish with extra : Parmesan and fresh basil.
19. Serve hot and enjoy!

SWAPS & NOTES

: the meatballs are tender, flavorful, and perfectly browned , while the marinara sauce coats the spaghetti in rich, tomatoey goodness.

What I especially love is that the whole thing comes together in about 45 minutes-making it just as fitting for a cozy weeknight dinner as it is for a casual weekend gathering.

Breadcrumbs : Use panko for extra texture or almond flour for a low-carb swap.

Marinara : Homemade or store-bought-just make sure it's a brand you love.

TIPS FOR SUCCESS

Chill the meatballs for 10 minutes before cooking to help them hold their shape.

Use a fork to mix the meatball mixture gently and evenly.

Simmer low and slow once the sauce is added for extra tender meatballs.

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

Original recipe: <https://chefmaniac.com/weeknight-spaghetti-and-meatballs-hearty-homemade-and-delicious/>