

Mozzarella-Stuffed Garlic Meatballs with Spinach - Easy & Cheesy

If you're craving a hearty, flavor-packed dinner, look no further than these



OVEN
400°F

TIME
5 min

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INGREDIENTS

- 1 lb ground beef (or a mix of beef and pork) ?
- 1 cup fresh spinach, finely chopped ?
- 3 cloves garlic, minced ?
- ... cup breadcrumbs
- ... cup grated Parmesan cheese ?
- 1 large egg ?
- % tsp salt
- ... tsp black pepper
- % tsp Italian seasoning
- 1 cup mozzarella cheese, cut into small cubes ?
- 2 tbsp olive oil, for cooking

DIRECTIONS

1. Make the Meatball Mixture: In a large mixing bowl, combine:
2. Ground beef
3. Chopped spinach
4. Minced garlic
5. Breadcrumbs
6. Parmesan cheese
7. Egg
8. Salt, pepper, and : Italian seasoning
9. Mix gently with your hands or a fork until just combined. Avoid overmixing to keep the meatballs tender.
10. Stuff with Mozzarella: Scoop 1-2 tablespoons of the meat mixture and flatten it in your palm. Place a cube of mozzarella in the center and fold the meat around it, sealing the edges.
11. Roll into a ball. Repeat until all meat mixture and cheese are used.
12. Sear the Meatballs: Heat olive oil in a large skillet over medium heat. Add the meatballs in batches-don't overcrowd. Cook for 4-5 minutes per side, turning gently until all sides are browned and cooked through.
13. Serve and Enjoy: Serve warm with marinara sauce, fresh basil, and extra Parmesan. Great over pasta, in hoagie rolls, or as a standalone appetizer.

TIPS FOR SUCCESS

Use low-moisture mozzarella to prevent leaking while cooking.

Don't skip the resting period before frying to help them hold their shape.

Place on a greased baking sheet at 400°F for 20-22 minutes , turning once.

Add a pinch of red pepper flakes for a spicy kick!

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

Original recipe: <https://chefmaniac.com/mozzarella-stuffed-garlic-meatballs-with-spinach-easy-cheesy/>