

## Classic Spaghetti with Meatballs and Homemade Marinara - The Ultimate Comfort Food

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**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

For the Meatballs:

- 1 lb (450g) ground beef (or mix with pork)
- $\frac{1}{2}$  cup breadcrumbs
- $\frac{1}{4}$  cup grated Parmesan cheese
- 1 egg
- 2 cloves garlic, minced
- 2 tbsp fresh parsley, chopped (or 1 tsp dried)
- 1 tsp Italian seasoning
- Salt & pepper, to taste
- 1-2 tbsp milk (optional for added moisture)
- Olive oil, for browning

For the Marinara Sauce:

- 2 tbsp olive oil
- 1 small onion, finely chopped
- 3 cloves garlic, minced
- 1 (28 oz) can crushed tomatoes
- 1 tsp sugar (optional)
- 1 tsp dried oregano
- Fresh basil, torn (for garnish)

For the Pasta:

- 12 oz-1 lb spaghetti
- Salt, for pasta water
- Grated Parmesan, for serving

### DIRECTIONS

- 1.** Make the Meatballs: In a large mixing bowl, combine ground meat, breadcrumbs, Parmesan, egg, garlic, parsley, seasoning, salt, pepper, and milk if using. Mix just until combined-don't overwork it.
- 2.** Form into  $\frac{1}{2}$ -inch meatballs.
- 3.** In a large skillet over medium heat, heat a drizzle of olive oil. Brown the meatballs on all sides (they don't need to be fully cooked yet). Remove and set aside.
- 4.** Make the Marinara Sauce: In the same skillet, add a bit more oil if needed. SautØ the onion for about 5 minutes until soft. Add garlic and cook for another minute.
- 5.** Pour in the crushed tomatoes, oregano, salt, pepper, and sugar if using. Stir well.
- 6.** Return the meatballs to the pan. Cover and simmer on low heat for 25-30 minutes, until meatballs are fully cooked and the sauce thickens. Stir occasionally.
- 7.** Cook the Pasta: Bring a large pot of salted water to a boil. Cook the spaghetti until al dente according to package instructions.
- 8.** Drain, and optionally toss with a spoonful of the marinara sauce to prevent sticking.
- 9.** Assemble & Serve: Twirl spaghetti onto plates, top with meatballs and sauce, and finish with grated Parmesan and torn basil.

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

Original recipe: <https://chefmaniac.com/classic-spaghetti-with-meatballs-and-homemade-marinara-the-ultimate-comfort-food/>