

Creamy Garlic Butter Tuscan Meatballs: An Elegant One-Pan Dinner

There's something truly special about a meal that's both elegant and simple to make. These



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1 min

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INGREDIENTS

- 1 lb (450 g) lean ground beef
- 1/4 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 2 cloves garlic, minced
- 1 large egg
- Salt & black pepper, to taste
- 2 tbsp olive oil
- 4 tbsp unsalted butter
- 4 cloves garlic, minced
- 1 cup heavy cream
- 1/2 cup sun-dried tomatoes, chopped
- 2 cups fresh spinach
- 1/4 cup grated Parmesan cheese (for the sauce)
- Fresh basil for garnish (optional)

Swaps and Notes:

Ground Meat: Lean ground beef is perfect for this recipe. You can also use a mix of ground beef and pork for a richer flavor.

Breadcrumbs: Panko breadcrumbs also work great here. They give the meatballs a slightly lighter texture.

Cheese: Freshly grated Parmesan cheese will melt and taste much better than the pre-grated kind.

Sun-Dried Tomatoes: Use sun-dried tomatoes packed in oil for the best flavor. Just be sure to drain them well before chopping.

Veggies: You can add other vegetables to the pan, like mushrooms or bell peppers, for a more complete meal.

Herbs: Fresh basil is a perfect garnish for this dish.

How to Make Creamy Garlic Butter Tuscan Meatballs:

Make the Meatballs: In a large bowl, combine the ground beef, breadcrumbs, 1/4 cup Parmesan cheese, 2 cloves minced garlic, egg, salt, and pepper. Mix well and form into 12 meatballs.

Brown the Meatballs: Heat the olive oil in a large skillet over medium-high heat. Brown the meatballs on all sides, then remove and set aside.

Make the Sauce: In the same skillet, melt the butter and sauté 4 cloves minced garlic until fragrant (about 1 minute). Pour in the heavy cream and stir in the chopped sun-dried tomatoes and 1/4 cup Parmesan cheese. Simmer for 3-4 minutes until the sauce thickens slightly.

Finish the Dish: Return the meatballs to the skillet. Add the fresh spinach and cook for another 3-5 minutes until the spinach wilts and the meatballs are cooked through.

Serve: Garnish with fresh basil and serve hot.

Tips for Success:

Don't Overmix: Mixing the meatball mixture too much can make them tough. Mix until the ingredients are just incorporated.

Sear for Flavor: Browning the meatballs first is crucial. This develops a deep, savory flavor that is the foundation of the entire dish.

Use a Good Skillet: A large, oven-safe skillet or a Dutch oven is perfect for this recipe.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a great one-pan dinner, my Mexican Chicken and Rice Casserole is always a winner.

DIRECTIONS

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8. **Use a : Good Skillet:** A large, oven-safe skillet or a Dutch oven is perfect for this recipe.
9. **Serving Suggestions and Pairings:** These creamy Tuscan meatballs are fantastic served over a bed of pasta, like fettuccine or penne, or with some crusty bread for soaking up all that delicious sauce. They're also great with a side of steamed vegetables. For other

great comforting meals, my Classic Spaghetti Recipe with Homemade Sauce or a hearty Instant Pot Lasagna would be a perfect match.

10. **Storage and Leftover Tips:** Leftovers are delicious! Store them in an airtight container in the refrigerator for up to 3 days. To reheat, gently warm them on the stovetop over low heat until heated through. You might need to add a splash of broth or cream to thin out the sauce a bit.
11. **More Recipes You Will Love:** If you're a fan of easy, delicious, and one-pan meals, you'll want to check out some of these other favorites:
12. For a great one-pan dinner, my : Mexican Chicken and Rice Casserole is always a winner.
13. For a different kind of one-pan comfort food, my Tomato Skillet with Okra and Sausage is a must-try.
14. If you need to feed a crowd fast, these : Easy Cheesy Chicken Sliders with Marinara Garlic Butter are a lifesaver.
15. **Final Thoughts:** These Creamy Garlic Butter Tuscan Meatballs are a recipe that proves a great meal doesn't have to be complicated. It's a simple, delicious, and deeply satisfying dish that is perfect for a family dinner. I hope it becomes a new favorite in your home.
16. If you make this dish, I'd love to hear about it! What's your go-to one-pan dinner? Let me know in the comments below.

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