

Spinach Garlic Meatballs Stuffed with Mozzarella for the Ultimate Cheesy Dinner

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TIME
4 to 5 min

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INGREDIENTS

- 1 pound ground beef, or a mix of beef and pork
- 1 cup fresh spinach, finely chopped
- 3 cloves garlic, minced
- 1/4 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1 large egg
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon Italian seasoning
- 1 cup mozzarella cheese, cut into small cubes
- 2 tablespoons olive oil, for cooking

DIRECTIONS

- 1.** Make the meatball mixture: In a large bowl, combine the ground beef, chopped spinach, minced garlic, breadcrumbs, Parmesan cheese, egg, salt, black pepper, and Italian seasoning. Mix gently until everything is just combined. Be careful not to overwork the mixture, since that can make the meatballs dense.
- 2.** Stuff with mozzarella: Take about 1 to 2 tablespoons of the meat mixture and flatten it slightly in your hand. Place a cube of mozzarella in the center, then wrap the meat around it completely, sealing the cheese inside. Roll into a ball and repeat with the remaining mixture.
- 3.** Cook the meatballs: Heat the olive oil in a large skillet over medium heat. Add the meatballs in batches so the pan does not get overcrowded. Cook for about 4 to 5 minutes per side, turning gently, until browned all over and cooked through.
- 4.** Serve warm: Serve the meatballs hot with marinara sauce for dipping or spoon them over pasta. Finish with extra Parmesan and fresh basil if you want an extra layer of flavor.

SWAPS & NOTES

A mix of beef and pork gives these meatballs extra richness, but all beef works well too.

Fresh spinach is best here because it blends right into the mixture without making it watery.

Be sure to chop it finely so it mixes evenly and does not create large leafy pieces in the meatballs.

Breadcrumbs and egg help bind everything together while keeping the texture tender.

TIPS FOR SUCCESS

Mix the meatball ingredients gently and only until combined.

Overmixing can make the finished meatballs tough.

When stuffing the mozzarella inside, make sure the meat seals fully around the cheese so it stays inside while cooking.

Cook the meatballs in batches if necessary.

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