

Basic Meatballs with Variations

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Cooking and Prep:  15
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Serves:  6

Contains:   

Preference: Meat

Difficulty: Easy

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Meatballs are infinitely versatile; they can be filled with lots of vegetables (think chopped carrots and celery) and they can be dressed in different sauces. They can be made with ground chicken, turkey, beef, lamb, or veal (or even a combination). I hope these six meatball variations inspire you in the kitchen to reinvent this dinner staple. Yields 35 1-inch balls.

Ingredients (9)

Main ingredients

- 1 and 1/2 pounds ground meat (chicken, turkey, beef, or lamb)
- 1 onion, finely diced
- 1/3 cup **Gefen Bread Crumbs**
- 2 eggs
- 1 tablespoon dried parsley flakes or 9 cubes **Dorot Gardens Frozen Parsley**
- 1 clove garlic, minced or 1 cube **Gefen Frozen Garlic**

- 1 teaspoon salt
 - 1/2 teaspoon pepper
 - 1 teaspoon paprika
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Start Cooking

Prepare the Meatballs

1. Combine all ingredients and mix together. Form small balls (one inch in diameter).

Variations

1. Click the links for cooking directions:
 - [Meatballs and Peas with Couscous](#)
 - [Barbecue Meatballs with Ptitim](#)
 - [Fried Meatballs in Pita](#)
 - [Meatballs in Tomato Sauce with Rice](#)
 - [Sweet and Tangy Meatballs over Quinoa](#)
 - [Savory Meatballs with Zucchini Sticks](#)