

MENU 15

CHEESY MACARONI and MEATBALLS

In medium bowl, combine:

2 slightly beaten eggs
3/4 cup soft bread crumbs (1 slice)
2 T. chopped onion
2 T. chopped green pepper
2 T. chopped fresh parsley or 1 t. dried parsley
1/2 t. oregano, crushed
1/4 t. garlic salt
dash of pepper

Add:

1 pound of ground beef and mix thoroughly.

Shape into 24 meatballs. Place in shallow baking pan.
Bake 20 minutes in 375 degree oven.

While meatballs are baking:

Cook one packaged macaroni and cheese dinners according to the package instructions.

Then, add:

One sour cream sauce mix (2 1/2 oz. pkg.)
2 cups milk

When meatballs are done:

Put macaroni mixture into greased baking dish (rectangle cake pan).
Top with meatballs.
Bake, uncovered, for 20 - 25 minutes in 375 degree oven.

Serves 6 people.

SERVE WITH:

Wilted Lettuce (see Recipe 17)

and

French Tomato Salad (see Recipe 10)

and

Applesauce