

BBQ Meatloaf Meatballs

Prep time: 15 min | Cook time: 45 min | Total time: 1 hour

Ingredients

- | | |
|--|---|
| 2 pounds ground beef | 3/4 cup Food Club Plain Bread Crumbs |
| 2 eggs, lightly beaten | 1 (1.5-ounce) packet Food Club Meatloaf Seasoning Mix |
| 1 yellow onion, diced | 1 (18-ounce) bottle Food Club Original BBQ Sauce |
| 3 cloves garlic, minced | 1 (16-ounce) package Food Club Extra-Wide Egg Noodles, cooked |
| 5 scallions, thinly sliced, plus extra for serving | |

Method

1. Preheat oven to 350°F. In a large mixing bowl, combine ground beef, eggs, onion, garlic, scallions, Food Club Plain Bread Crumbs, Food Club Meatloaf Seasoning Mix and 1/4 cup Food Club Original BBQ Sauce.
2. Roll mixture into 1 1/2"-balls and place in a 13"x9" casserole dish. Pour remaining BBQ sauce over meatballs, then bake for 45 minutes, or until no longer pink inside.
3. Garnish with extra scallions and serve with Food Club Extra-Wide Egg Noodles.

Serves 8

