



Counter to Table Recipes

FROM THE CHEF'S CORNER

Recipe: SPINACH DIP STUFFED MEATBALLS

Date: JULY 2022

Ingredients:

Directions:

1lb. Miesfeld's Meatloaf Mix	1. Mix cream cheese, spinach, garlic powder, and mozzarella until smooth.
8 oz. Cream Cheese	
¼ C Spinach, cooked	2. Take a golf ball-sized handful of the meatloaf mixture and press it flat in the palm of your hand.
1 Tbsp. Garlic Powder	
1 C Shredded Mozzarella	3. Place a spoonful of the spinach dip in the center of the meat and fold the edges over the dip, sealing it and rolling into a ball.
2 C Marinara	
	4. Repeat with the remaining meat and dip.
	5. In a pan over medium-high heat, sear meatballs for about a minute, then flip.



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6. Add the marinara sauce and mix.

7. Cook for about 15 minutes, until meatballs are cooked through and sauce is thick.

8. Serve with pasta or as an appetizer.
