

Dinner **ON YOUR** Doorstep

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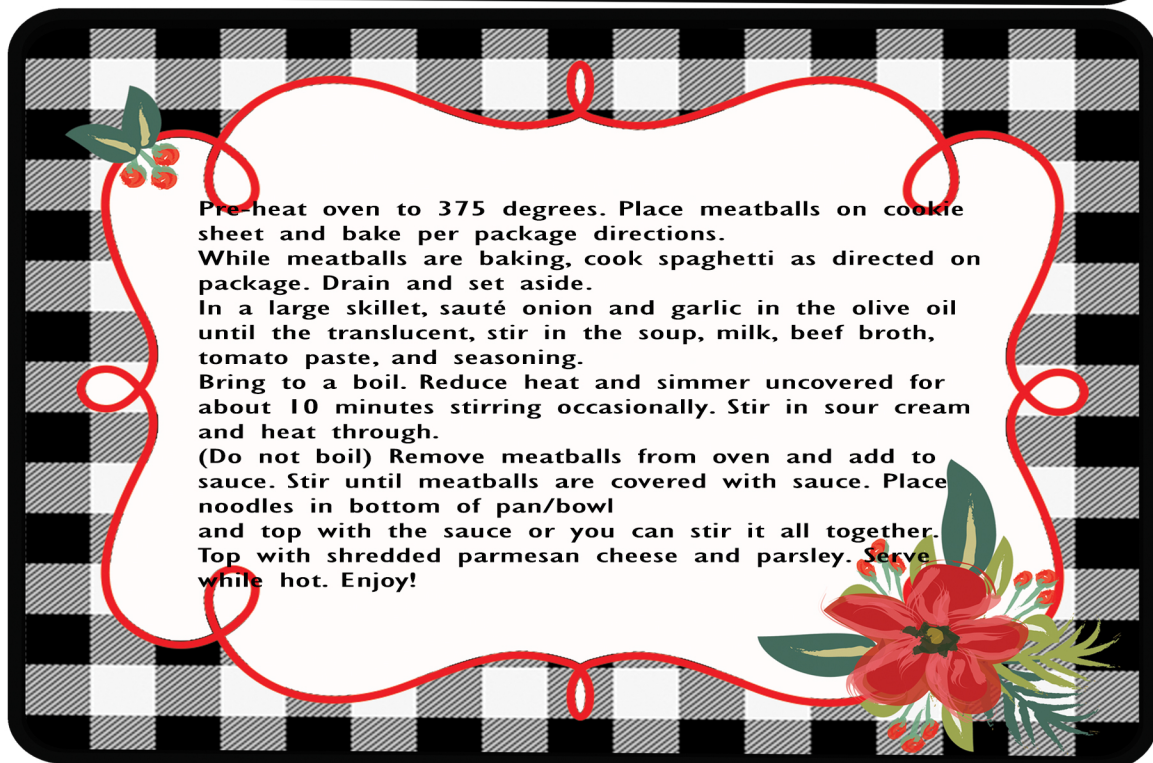
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Stroganoff Meatball Spaghetti

- 8 ounces spaghetti noodles
- 2 tablespoons olive oil
- 26 ounces Italian meatballs
- 2 tablespoons onion, chopped
- 1 clove garlic, minced
- 1/2 cup milk
- 2 cans (10 3/4 ounces each) cream of mushroom soup, undiluted
- 1/4 cup beef broth
- 1/4 teaspoon Seasoned Salt
- 2 Tbsp. tomato paste
- 1 cup sour cream
- 1/4 cup Parmesan cheese, shredded
- 1 Tbsp. chopped fresh parsley



Pre-heat oven to 375 degrees. Place meatballs on cookie sheet and bake per package directions. While meatballs are baking, cook spaghetti as directed on package. Drain and set aside. In a large skillet, sauté onion and garlic in the olive oil until the translucent, stir in the soup, milk, beef broth, tomato paste, and seasoning. Bring to a boil. Reduce heat and simmer uncovered for about 10 minutes stirring occasionally. Stir in sour cream and heat through. (Do not boil) Remove meatballs from oven and add to sauce. Stir until meatballs are covered with sauce. Place noodles in bottom of pan/bowl and top with the sauce or you can stir it all together. Top with shredded parmesan cheese and parsley. Serve while hot. Enjoy!