

Meatless Meatball and Parmesan Skillet

Prep time: 10 minutes

Cook time: 40 minutes

Total time: 50 minutes

Serves: 8

Ingredients:

- 2 (1 lb.) Packages Full Circle Market Plant-Based Ground
- 3/4 cup panko bread crumbs
- 2 tablespoons milk
- 1 teaspoon kosher salt (divided)
- 1 cup grated Parmesan cheese, divided
- 1 large egg, lightly beaten
- 1/4 cup chopped fresh parsley
- 2 tablespoons Full Circle Market Extra Virgin Olive Oil, divided
- 1 small yellow onion, diced
- 1 clove garlic, minced
- 1 teaspoon dried oregano
- 1/4 teaspoon red pepper flakes
- 1 (28-oz.) can Full Circle Market Whole Peeled Tomatoes
- 1 (15-oz.) can Full Circle Market Tomato Sauce
- 1 1/2 cups shredded mozzarella cheese
- Fresh basil for garnish

Method:

1. Preheat oven to 425°F and line a rimmed baking sheet with parchment paper. In a large bowl, combine plant-based ground with bread crumbs, milk, 1/2 teaspoon kosher salt, 1/2 cup Parmesan cheese, egg and parsley. Mix until thoroughly combined and portion into 1 1/2" balls.
2. Arrange meatless meatballs on prepared baking sheet in a single layer. Brush tops with 1 tablespoon olive oil and bake in preheated oven for 15 minutes.
3. While meatless meatballs cook, make sauce by heating remaining olive oil in a large, oven-proof skillet over medium heat. Add onion, garlic, oregano, red pepper flakes and remaining 1/2 teaspoon kosher salt to skillet and sauté until onions begin to soften. Add tomatoes and tomato sauce and simmer for 10-12 minutes, stirring occasionally. Transfer cooked meatless meatballs to skillet and continue cooking for another 5 minutes.

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4. Top with mozzarella and remaining 1/2 cup of Parmesan cheese. Transfer skillet to oven and bake until cheese is melted, about 5 minutes. Garnish with fresh basil and serve immediately.