

Easy, Enjoyable Meatball Meals

(NAPSA)—For the family looking for a hectic-free dinner, meatballs may be the ideal solution. With school in session and busy activities scheduled, dinnertime doesn't have to be a major production. Hearty and delicious meatballs make stress-free meals easy and delicious.

Frozen meatballs are a filling and flavorful answer to the question "What's for dinner?" Many of these meaty morsels are found packaged in the grocery store fully cooked, ensuring fast preparation and a perfectly rounded-out mid-week meal.

Great brands, such as Casa Di Bertacchi Meatballs, are made with high-quality beef combined with wholesome ingredients and seasonings for an authentic Italian flavor. The meatballs are seared and steamed in the traditional way, ready to be stirred into any delicious dish and put on your table for everyone to enjoy. They can be tossed into pasta, served on top of salads, baked into pizza or eaten on their own as a quick snack. Meatballs are a versatile family favorite that can please the crowd.

Perhaps the best part is that they can be prepared in more than just the oven. Meatballs can be warmed in a slow cooker or microwave, too. Casa Di Bertacchi, available at Sam's Club nationwide, makes it easy for families to feast on the bounty of flavor. Try Easy Meatball Pizza for a new twist on a classic family favorite.

Easy Meatball Pizza

13 (½ lb) frozen Casa Di Bertacchi fully cooked meatballs



Meatball pizza is a family pleaser.

- 1 (12-inch) premade pizza crust**
- 1 jar (14 oz.) pizza sauce**
- 1½ cups shredded mozzarella or cheddar cheese**
- ¼ teaspoon dried Italian seasoning**

Preheat oven to 400° F. Lay pizza crust on a pizza pan. Spread 1 cup pizza sauce over crust. Sprinkle ¾ cup cheese over sauce. Place meatballs and 2 teaspoons of water in a microwave-safe bowl. Microwave frozen meatballs on high for 3 minutes. Drain any excess liquid. Cut each meatball in half. Toss meatballs with remaining sauce. Spoon meatballs over cheese layer, ensuring that the cut side of meatball is down. Layer remaining cheese over the top of the meatballs. Sprinkle Italian seasoning evenly over pizza. Bake for 12–15 minutes until cheese is melted and sauce is bubbly.

For more delicious meatball recipes, visit www.casameatballs.com.