

Delicious Food Ideas

There's More To Meatballs

(NAPSA)—The familiar, bite-sized favorite, the meatball, has become all the rage, appearing in more places than just on the appetizer tray or at the pasta bar.

Because meatballs are fun and so versatile, many trendy consumers today may look at them in a whole new light.

Active families appreciate that frozen meatballs can be enjoyed any day of the week, because all the prep work has been done for you. The meatballs are already seasoned, making them an even-more-delicious (and possibly less expensive) addition to a recipe or sauce than unseasoned, plain ground beef. Once they're defrosted, you can use the meatballs whole or dice them up, even grind them in a food processor. They can be stirred into favorite recipes, whether steamy soups and stews, hearty casseroles or flavorful pasta plates. They really stand out in a succulent meatball sandwich. Pick up a package of high-quality, frozen meatballs and use them in recipes such as you would ground beef.

You can get Casa Di Bertacchi meatballs from Sam's Club frozen in a 6-pound bag, and keep them on hand for a quick dish when a hungry crowd suddenly appears, such as this tasty recipe for meatball nachos.

Easy Meatball Nachos

Ingredients

- 16 Casa Di Bertacchi fully cooked meatballs, thawed
- 1 medium onion, chopped
- 1 green bell pepper, seeded and chopped
- 1 tablespoon olive oil
- 1 envelope taco seasoning
- 1 can (14.5 ounces) sliced



Prepared meatballs, like Casa Di Bertacchi, are perfect to keep on hand to make a great meal, such as these easy meatball nachos.

stewed tomatoes, with liquid

- 1 can (15 ounces) black beans, rinsed and drained
- 1 bag (10 ounces or larger) tortilla chips, any variety
- Grated cheddar or Monterey Jack cheese
- Sour cream (optional)

Directions

- Cut meatballs into quarters. In a large frying pan, sauté the onion and bell pepper in oil over medium-high heat until tender.

- Stir in meatballs and cook for 3 minutes. Stir in taco seasoning, tomatoes and beans.

- Reduce heat to medium and simmer for 10 minutes, stirring occasionally and breaking apart tomato chunks.

- Spoon meat mixture over individual servings of tortilla chips. Sprinkle cheese over top and garnish with sour cream.

Makes 8–10 servings.

Variation: Meat filling can also be served burrito style, in warm flour tortillas.

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