

Fun Spaghetti

READY IN



40 min.

SERVINGS



12

CALORIES



211 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

Ingredients

- 1 teaspoon penzey's southwest seasoning dried italian crushed
- 24 purchased meatballs frozen
- 4 ounce mozzarella cheese
- 12 ounces wagon wheel pasta dried
- 0.5 teaspoon pepper
- 24 slices stuffed green chilled pitted ripe
- 0.5 teaspoon salt
- 5 cups water

Equipment

- frying pan
- sauce pan
- oven
- baking pan
- wooden spoon
- cookie cutter

Directions

- Preheat oven to 350 degree F.
- Put the water, Classico® Four Cheese pasta sauce, Italian seasoning, salt, and pepper in a saucepan. Stir together with wooden spoon until mixed. Put saucepan on burner. Turn burner to high heat. Cook, uncovered, until the mixture boils, stirring now and then with wooden spoon.
- Add pasta to saucepan; stir with wooden spoon. Turn burner to medium-low heat. Put lid on saucepan and cook mixture about 20 minutes or until pasta is tender, stirring once or twice with wooden spoon.
- Meanwhile, put meatballs in a baking pan.
- Put the baking pan in oven.
- Bake for 12 to 15 minutes or until meatballs are hot. Turn off oven. Use hot pads to remove pan from oven.
- While meatballs are baking, use a cookie cutter to cut 24 one-inch rounds from the cheese slices.
- To serve, divide cooked pasta mixture among serving plates. Top pasta on each plate with 2 meatballs. To make eyes, put a cheese round on top of each meatball and put an olive slice on top of each cheese round.

Nutrition Facts



PROTEIN 20.33% **FAT 38.06%** **CARBS 41.61%**

Properties

Glycemic Index:8.83, Glycemic Load:8.58, Inflammation Score:-2, Nutrition Score:6.9700000383284%

Flavonoids

Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg

Nutrients (% of daily need)

Calories: 210.72kcal (10.54%), Fat: 8.79g (13.52%), Saturated Fat: 3.57g (22.31%), Carbohydrates: 21.62g (7.21%), Net Carbohydrates: 20.56g (7.47%), Sugar: 0.87g (0.97%), Cholesterol: 27.63mg (9.21%), Sodium: 209.71mg (9.12%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 10.56g (21.12%), Selenium: 26.44µg (37.77%), Vitamin B1: 0.23mg (15.61%), Manganese: 0.28mg (14.24%), Phosphorus: 136.49mg (13.65%), Zinc: 1.31mg (8.72%), Vitamin B3: 1.72mg (8.6%), Vitamin B6: 0.15mg (7.68%), Vitamin B12: 0.41µg (6.86%), Vitamin B2: 0.11mg (6.51%), Calcium: 64.68mg (6.47%), Magnesium: 24.04mg (6.01%), Copper: 0.12mg (5.8%), Potassium: 154.83mg (4.42%), Fiber: 1.07g (4.26%), Iron: 0.74mg (4.09%), Vitamin B5: 0.33mg (3.26%), Folate: 7.63µg (1.91%), Vitamin A: 76.99IU (1.54%), Vitamin K: 1.45µg (1.38%), Vitamin E: 0.16mg (1.04%)