



## Spaghetti and 'Eyeballs

READY IN



45 min.

SERVINGS



45

CALORIES



87 kcal

SIDE DISH

ANTIPASTI

STARTER

SNACK

## Ingredients

- 4 large olives black pitted cut into 4 slices each
- 2 eggs
- 2 lb ground beef lean
- 24 oz classico family favorites pasta sauce divided traditional
- 1 lb pasta like spaghetti uncooked
- 4 sticks polly-o mozzarella string cheese cut into quarters kraft
- 6 oz stove top stuffing mix for chicken
- 1 cup water

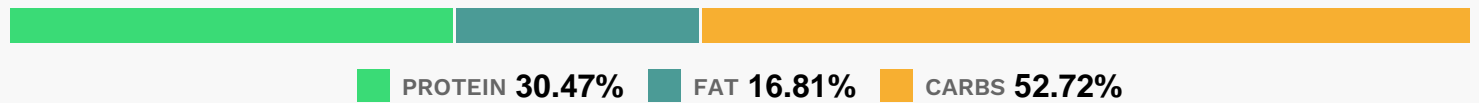
## Equipment

- baking sheet
- oven

## Directions

- Heat oven to 375F.
- Mix meat, stuffing mix, water, eggs and 1/4 cup pasta sauce. Shape into 16 (2-inch) meatballs. Insert 1 cheese piece into top of each meatball, with end of cheese piece just showing at top.
- Place on baking sheet. Top each with olive slice to resemble eyeball.
- Bake 20 to 25 min. or until meatballs are done (160F). Meanwhile, cook spaghetti as directed on package, omitting salt and heat remaining pasta sauce as directed on jar.
- Drain spaghetti.
- Serve topped with meatballs and sauce.

## Nutrition Facts



## Properties

Glycemic Index:1.93, Glycemic Load:3.28, Inflammation Score:-1, Nutrition Score:4.3991304493469%

## Nutrients (% of daily need)

Calories: 86.8kcal (4.34%), Fat: 1.59g (2.45%), Saturated Fat: 0.6g (3.74%), Carbohydrates: 11.24g (3.75%), Net Carbohydrates: 10.56g (3.84%), Sugar: 1.13g (1.25%), Cholesterol: 19.86mg (6.62%), Sodium: 147.97mg (6.43%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 6.5g (12.99%), Selenium: 12.39µg (17.7%), Zinc: 1.26mg (8.42%), Vitamin B3: 1.65mg (8.25%), Vitamin B12: 0.47µg (7.83%), Phosphorus: 72.27mg (7.23%), Manganese: 0.13mg (6.68%), Vitamin B6: 0.12mg (5.87%), Iron: 0.94mg (5.2%), Vitamin B2: 0.07mg (4.27%), Potassium: 149.28mg (4.27%), Copper: 0.07mg (3.69%), Magnesium: 13.88mg (3.47%), Vitamin B1: 0.04mg (2.96%), Folate: 11.46µg (2.87%), Fiber: 0.68g (2.73%), Vitamin B5: 0.26mg (2.65%), Vitamin E: 0.33mg (2.22%), Vitamin A: 77.51IU (1.55%), Vitamin C: 1.06mg (1.28%), Calcium: 11.22mg (1.12%)