

## Meatball Biscuits

1 pound ground beef	¼ cup parsley, chopped
¼ cup fine dry bread crumbs (soaked in ½ c. milk)	2 garlic cloves, peeled and finely chopped
⅓ cup, plus 2 tablespoons Parmesan cheese, grated	2 large eggs
	1 teaspoon salt
	¼ teaspoon black pepper



*(Fold along the line)*

2 cans  
homestyle  
biscuits, with  
layers

2-3 slices  
provolone  
cheese

Marinara sauce,  
for dipping

1. Preheat oven to 375°F, and line a rimmed sheet pan with parchment paper.
2. Add ground beef to a mixing bowl. Sprinkle bread crumbs, grated cheese, parsley, and garlic over the meat. In a separate bowl, beat only one egg, and add salt, pepper. Pour the egg mixture over the meat, and mix the ingredients with clean hands or a spatula just until evenly blended. Don't overmix.
3. Roll meat into balls less than 1 inch in size, and place on the lined sheet pan. Bake for 15 minutes, and set aside to cool slightly.
4. Prep the biscuit dough by separating the individual layers. Then wrap one layer of biscuit around a cooked meatball and a piece of cheese, covering entirely and pinching together the ends to seal. Repeat with the remaining meatballs, and place them onto the prepared baking sheet.
5. Beat the remaining egg in a small bowl, and brush onto top of biscuits before sprinkling with Parmesan cheese. Bake in oven for 12-15 minutes, until the dough turns a golden brown. Serve with warmed marinara sauce.

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*(Cut along the line)* 