Meatball Parmesan Patty

Ingredients for the Meatball Parmesan Patty:

- 1.5 pounds 90/10 ground beef
- ⅔ cups Italian seasoned bread crumbs
- ¼ cup milk
- 1 egg
- ¾ cup Parmesan cheese (finely grated - like a powder)
- 3 garlic cloves, minced
- 1 teaspoon parsley
- ¾ teaspoon oregano
- 1 Tablespoon Olive Oil
- 1 cup shredded mozzarella cheese (save for the last part)

Marinara Sauce Ingredients

- 2 Tablespoons butter
- 2 Tablespoons olive oil
- 1 small onion, diced
- 3 garlic cloves, minced
- ½ cup red cooking wine
- 1-28 oz can Crushed Tomatoes
- 3 Tablespoons tomato paste
- ½ teaspoon oregano

Make the Patties:
1. Preheat oven to 500* and line a large baking sheet with parchment paper and set aside.
2. In a large bowl mix all the patty ingredients except for the Mozzarella cheese.
3. Divide into 4 parts and form into large balls and then flatten them into patties.
4. Place them on the baking sheet and bake for 11 minutes.

Make the sauce:
1. In a large saute pan over medium high heat, melt the butter and add the olive oil.
2. Add the onions and cook until they are clear (about 3-5 minutes.)
3. Add the garlic cloves and stir for about a minute so they don't burn.
4. Add the cooking wine. (If using regular wine let simmer for about a minute to get the alcohol taste out of it.)
5. Add the remaining ingredients and let simmer on medium low heat for about 10 minutes.

Put it all together!
1. Remove the patties from the oven and divide the sauce between the 4 patties add to the top of the patties. Then add about ¼ cup of mozzarella cheese.
2. Put it back in the oven for 2-3 minutes to melt the cheese. You can also put it on broil to get the cheese browner.

Serve with a side salad or some spaghetti for an amazing meal!