

Our State eats

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Easy Skillet Meatballs

Yield: 4 servings.

- 1 pound 80/20 ground chuck**
- 1 large egg**
- ½ cup bread crumbs**
- ½ teaspoon smoked paprika**
- 1 teaspoon salt**
- ½ teaspoon ground black pepper**
- 2 tablespoons vegetable oil**
- 1 medium yellow onion, sliced**
- 1 green bell pepper, cut into thin strips**
- 1 cup sour cream**
- ½ cup chili sauce**
- 2 tablespoons brown sugar**
- Egg noodles, cooked and buttered**

In a large bowl, mix together beef, egg, bread crumbs, paprika, salt, and pepper. Portion beef mixture into 12 meatballs. Add vegetable oil to a skillet over medium heat. Add meatballs and cook for 2 to 3 minutes per side. Remove meatballs from skillet and set aside. Reserve oil and juices.

Add onion and bell pepper to skillet. Cook on medium heat until onion is translucent and pepper is tender.

Stir in sour cream, chili sauce, and brown sugar, and reduce heat to low. Add meatballs and cover. Continue cooking for 5 to 10 minutes. Serve over egg noodles.



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