

Vegetarian Meatballs

Karen Roemer

- 1 cup chopped pecans
- 2 cups flavored bread crumbs (I used Jason flavored crumbs because they are Kosher)
- 4 eggs
- 1/2 cup cottage cheese
- 1 cup grated parmesan cheese
- 1 teas or to taste of Italian seasoning

1. Chop pecans in processor
2. Pour pecans in a large mixing bowl and add other ingredients. Mix well.
(if meatballs seem too dry you can add some water)
3. Shape into round meatballs- small size.
4. Bake in greased 9x13 pyrex pan at 350 degrees for 40 mins. Turn meatballs over to brown on other side after 20 mins.
5. Simmer in sauce. (I used jarred Ragu marinara and Ragu hearty garden sauce - because they are kosher.
6. Serve over spaghetti or pasta of your choice.
7. Eat and enjoy.