

Sciatto Giuseppe (Italian Sloppy Joes)

Ingredients

1 lb. meat ball mix
3 cloves garlic, minced
2 tblsp. Extra Virgin Olive Oil
2 cups favorite tomato sauce
1 tsp. dried Oregano
¼ cup fresh basil cut into ribbons
Package of slider size buns or sliced Italian bread
Grated Parmesan cheese (optional)
Sliced sharp Provolone cheese (optional)

Preparation

Warm Extra Virgin Olive Oil in large skillet. Add garlic and cook until golden. Add meatball mix to skillet, cook until browned, break up clumps until meat is crumbled. Add 2 cups of tomato sauce, mix thoroughly. Stir in Oregano and fresh basil.

Serve on bread of choice, toasted if you like and top with favorite Italian cheese.