

Name \_\_\_\_\_

## Marvelous Meatball Adventure

### Short Answer Key

1. You should wet your hands slightly to prevent the meat mixture from sticking to your palms while shaping the meatballs.
2. Optional sauces or sides can include tomato sauce, marinara sauce, spaghetti, or even a salad.
3. Mixing all the ingredients thoroughly ensures that the flavors are evenly distributed and the meatballs hold together properly.
4. You can tell if a meatball is cooked through by cutting one open; it should no longer be pink inside.
5. After removing the cooked meatballs from the skillet, place them on a paper towel-lined plate to absorb excess oil.

