

MUMMY MEATBALLS



INGREDIENTS

- 2 pounds ground beef
- 3 eggs
- 1 cup panko
- 2/3 cup Parmesan
- 2 tsp minced garlic
- 1 Tbsp salt
- 1 tsp ground black pepper
- 1 tsp basil
- 1 tsp oregano
- 1/4 tsp thyme
- 1/2 tsp onion powder
- 1 tube crescent dough



Servings: 20

**Prep Time:
10 min**

**Total Time:
35 min**

Recipe courtesy of aredspatula.com

DIRECTIONS

1. Preheat oven to 375 degrees. Line 2 half sheet pans with parchment.
2. Combine all ingredients except dough in large bowl, and mix well. Scoop onto sheet pan in 1 1/2 tablespoon scoops.
3. Bake for 5-7 minutes. (Do not bake all the way through; they will go back into the oven after wrapping.) Remove from oven and allow to cool for several minutes before wrapping.
4. Cut dough into thin strips, about 1/4-inch by 8 inches.
5. Wrap meatballs so they look like mummies. Be sure to leave space for the eyeballs once baked.
6. Return to oven and bake until the dough is golden, about 5 minutes.
7. Remove from oven. Decorate with candy eyeballs or use small circles of cheese. Serve as is or with a sauce like marinara, cheese sauce, ketchup or mustard.