Gluten Free Spaghetti and Meatballs

1 (12oz) package gluten free angel hair pasta
1 cup gluten free breadcrumbs
1 Pound lean ground beef
¾ cups grated fresh parmesan cheese
1 (26 Ounce) jar of Prego mushroom pasta sauce
1 large egg
2 teaspoons beef flavored instant bouillon
1 teaspoon Italian seasoning
1 ½ teaspoons onion powder
2 cups sliced mushrooms
1 tablespoon extra-virgin olive oil
1 teaspoon sea salt

In a large bowl combine meat, cheese, onion powder, ¾ cup gluten free crumbs, ½ cup pasta sauce, egg, bouillon, and Italian seasoning. Mix ingredients together well until everything is thoroughly combined. Form mixture into meatballs.

In a kettle or a Dutch oven, brown meatballs. Pour off fat, add mushrooms and remaining pasta sauce. Simmer for 15 minutes or until hot.

Bring water in a medium saucepan to a boil. Add gluten free angel hair pasta and leave on a low boil until pasta is al dente. Add sea salt and extra virgin olive oil to taste. Pour meatballs and sauce over cooked pasta. Sprinkle remaining breadcrumbs on top. Yields 10 servings.

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