



## Skillet Taco Meatballs



1/4th of recipe (5 meatballs with sauce): 263 calories, 8g total fat (3.5g sat fat), 640mg sodium, 15.5g carbs, 3.5g fiber, 5.5g sugars, 31g protein

Freestyle™ [SmartPoints®](#) value 5\*

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**Prep:** 20 minutes    **Cook:** 25 minutes

Tagged: [Recipes for Sides, Starters & Snacks](#), [Four or More Servings](#)

### Ingredients

- 1 cup chopped bell pepper
- 1 cup chopped onion
- 1 1/2 tsp. chopped garlic
- 1 cup canned crushed tomatoes
- 2 tsp. ground cumin
- 1 1/2 tsp. chili powder
- 1/2 tsp. salt
- 1/4 tsp. onion powder
- 1/4 tsp. paprika
- 1 lb. raw extra-lean ground beef (4% fat or less), or *HG Alternative*
- 1/4 cup whole-wheat panko breadcrumbs
- 1/4 cup egg whites (about 2 large eggs' worth)
- 1/2 cup shredded reduced-fat Mexican-blend cheese

### Directions

Bring an extra-large skillet sprayed with nonstick spray to medium-high heat. Cook and stir pepper and onion until slightly softened, about 4 minutes.

Add garlic, and cook and stir until fragrant, about 2 minutes.

Transfer skillet contents to a large bowl. Add crushed tomatoes, 1 tsp. cumin, 1/2 tsp. chili powder, 1/4 tsp. salt, 1/8 tsp. onion powder, and 1/8 tsp. paprika. Mix well.

In another large bowl, combine beef, breadcrumbs, egg whites, and remaining 1 tsp. cumin, 1 tsp. chili powder, 1/4 tsp. salt, 1/8 tsp. onion powder, and 1/8 tsp. paprika. Mix thoroughly. Firmly and evenly form into 20 meatballs.

Clean skillet, if needed. Re-spray, and return to medium-high heat. Place meatballs in the skillet. Cook and rotate until browned on all sides, about 5 minutes.

Reduce heat to medium low. Carefully add tomato mixture, coating the meatballs. Cover and cook for 10 minutes, or until meatballs are cooked through.

Rearrange meatballs so they are close together in the center of the skillet. Sprinkle with cheese. Re-cover and cook for 2 minutes, or until cheese has melted.

MAKES 4 SERVINGS

**HG Alternative:** If made with lean ground turkey (7% fat or less), each serving will have 278 calories, 11g total fat (4.5g sat fat), 660mg sodium, 15.5g carbs, 3.5g fiber, 5.5g sugars, 30g protein, and a **Freestyle™ SmartPoints®** value 5; **SmartPoints®** value of 6\*.

[SmartPoints®](#) value\* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints®](#) values\* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

\*The [SmartPoints®](#) values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints®](#) trademark.

