

## PLANT-BASED MEATBALLS

**Tony's Town Square Restaurant**  
**Magic Kingdom® Park**

*Serves 4 to 6*

### **Tony's Marinara Sauce**

- 1 tablespoon canola oil blend
- 1/4 cup fresh minced garlic
- 29-ounce can tomato puree
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1/2 cup chopped fresh basil

### **Tony's Plant-Based Meatballs**

- 12 ounces cremini mushrooms
- 1 pound plant-based ground meat substitute
- 1 tablespoon freshly chopped basil
- 2 teaspoons freshly chopped parsley
- 1 teaspoon fresh minced garlic
- 1 teaspoon coarse salt
- 1/2 teaspoon black pepper

### **Spaghetti**

- 1 pound spaghetti
- Chiffonade basil, for serving

### **For Tony's Marinara Sauce:**

1. Heat oil in large saucepan over medium heat for 5 minutes, until shimmering. Add garlic and cook for 2 minutes. Add tomato puree, salt, and pepper.
2. Simmer for 30 minutes. Add basil and simmer for an additional 15 minutes.
3. Keep warm until ready to serve.

*Always use caution when handling sharp objects and hot contents.  
Please supervise children who are helping or nearby.*

*This recipe has been converted from a larger quantity in the restaurant kitchens.  
The flavor profile may vary from the restaurant's version.*

**For Tony's Plant-Based Meatballs:**

1. Preheat oven to 350°F.
2. Wash mushrooms and place in food processor. Pulse until they are the same consistency as the plant-based meat substitute.
3. Mix together meat substitute, mushrooms, basil, parsley, garlic, salt, and pepper in a large bowl.
4. Scoop into 1/4-cup balls and place on baking sheet.
5. Bake 10 to 12 minutes, or until internal temperature reaches 150°F.

**For Spaghetti:**

1. Cook spaghetti according to package directions.
2. Drain, place on serving plate and top with sauce and meatballs. Garnish with chiffonade basil.

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