



PREP TIME
10 MINUTES



COOK TIME
15 MINUTES



SERVING
4 PEOPLE



Chicken Marinara Meatballs

Ingredients

- 2 cups *Curvy Italian Chunky Marinara Sauce*
- 1.5 lbs. Ground Chicken
- 4 oz. Shredded Parmesan Cheese
- 4 oz. Shredded Mozzarella Cheese
- 3 oz. Panko Breadcrumbs
- 1 Egg, Lightly Beaten
- 2 tbsp Olive Oil
- 2 tsp Garlic Powder
- 1 tbsp Dried Basil
- 1 tsp Dried Oregano
- 1 tbsp Fresh Chopped Parsley
- Heavy Pinch of Red Pepper Flakes
- 1 tsp Salt
- Garlic Bread, for serving

Directions

1. Heat oven to 400F.
2. Mix together 1/2 oz panko with 1 ounce of the Parmesan in a small bowl. Set aside.
3. Combine the chicken, panko bread crumbs, egg, 1 tablespoon olive oil, the remaining 3 ounces Parmesan, basil, garlic powder, oregano, parsley, red pepper flakes and salt in a large bowl. Using your hands, gently combine until just incorporated, trying not to overwork the meat.
4. Divide the meatball mixture into 28 golf-ball-size rounds (1 ounce each) and roll them in the panko mixture.
5. Heat the remaining oil over medium heat in a 12-inch oven-safe skillet. Brown the meatballs in the oil, about 30 seconds on each side, working in batches if needed to avoid crowding the pan. Remove the browned meatballs from the pan and pour in *Curvy Italian Marinara Sauce*.
6. Add the meatballs back to the pan, cover with the mozzarella and bake until the meatballs are cooked through and the cheese is melted, about 10 minutes. Serve over cooked pasta or with garlic bread.

Buon Appetito!

