Buffalo Chicken Meatballs

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Recipe by: Laura Vitale

Serves 6

Prep Time: 20 minutes
Cook Time: 15 minutes

Ingredients
__1-1/2 lb of Ground Chicken
__1 Stalk of Celery, roughly chopped
__1/4 of a Yellow Onion, roughly chopped
__2 Tbsp of Fresh Parsley
__1 Egg
__2 tbsp of Ranch Dressing
__3/4 cup of Panko bread crubms
__2 tsp of Granulated Garlic
__Salt to taste
__1/2 cup of Buffalo Hot Sauce, I use Franks red hot buffalo sauce
__1/2 cup of Water
__Touch of Olive Oil
__Crumbled Bleu Cheese for topping
__Drizzle of Ranch for topping
__Sliced Scallions for topping
__Roughly Chopped Parsley for topping

1) In a mini chopper (or by hand) add the parsley, onion and celery and pulse until finely chopped, add that mixture to a large bowl with the chicken, egg, ranch, panko bread crumbs, granulated garlic and salt, mix together to combine thoroughly.

2) Smear a little oil on a large plate and set it aside then form little meatballs (oil your hands a tiny bit to prevent the mixture from sticking) place them on the prepared plate, cover and pop them in the fridge for about half an hour.

3) Working in batches, cook the meatballs in a medium skillet for a few minutes just to sear them on the outside, then once you have them all seared, add them all back in, add in the water and buffalo sauce, and cook on medium heat with a lid partially on for about 5 to minutes or until fully cooked through.

4) Place them on a platter and scatter your toppings over the top.

NOTE: Serve these with coleslaw and some mini potato rolls and you will be in heaven!