

Marry Me Chicken Meatballs

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Category: Hors d'oeuvre
Servings: 35
Preparation Time: 30 min
Cooking Time: 12 min

A note before you start:

I made a few modifications to the original recipe so I could serve this as a tasty hors d'oeuvre. I made the meatballs mini size and skewered one meatball with one cooked tortellini. Delish!

Ingredients:

1 lb of ground chicken
1/3 cup of sun-dried tomatoes in oil
2 TBSP of basil pesto (I used purchased pesto)
1 TBSP of Italian Seasoning - divided
1/8 tsp of Chili flakes (more if you like it a little spicier).
1 cup of freshly grated parmesan cheese
2 TBSP butter
1 shallot finely chopped
2 cloves of garlic finely minced
1 cup of dry white wine
1 cup of heavy cream
fresh basil for garnish (optional)
1 tsp salt
1/2 tsp pepper

Step 1: Preheat the oven to 350 degrees. Pat the sun-dried tomatoes with a paper towel and then chop them and set aside.

Step 2: In a large mixing bowl add the ground chicken, pesto, 1 & 1/2 tsp of Italian seasoning, salt and pepper and 1/2 a cup of parmesan cheese. Gently mix all together and form into bite-size small meatballs. Place them on a parchment lined sheet pan. Bake the meatballs for 12 minutes and remove from the oven.

Step 3: Melt the butter in a skillet on medium heat. Add the shallot and saute until softened. Reduce the heat to medium low and add the minced garlic, and stir to prevent the garlic from browning. Add the remaining Italian seasoning, chili flakes (if using), wine, and bring to a boil. Let it simmer for 3 minutes and then add the heavy cream, sun-dried tomatoes and simmer for approximately 7 minutes (until thickened).

Step 4: If using as an hors d'oeuvre, place one meatball and one cooked tortellini (According to the package instructions) on a skewer and place on a shallow platter with the skewer ends resting on the dish edge for easy pick up. Once all the skewers are on the platter, pour the sauce over the skewers and sprinkle with the remaining parmesan cheese, and chopped basil.

Alternatively, you could add the meatballs to the sauce in the skillet, and serve over cooked pasta of your choice.

Buon Appetito!



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