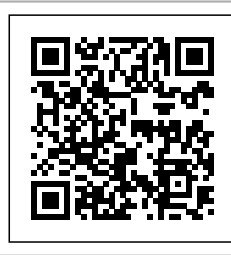


Chicken Meatballs in Parmesan Cream Sauce



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 15 minutes

Cook Time: 30 minutes

Ingredients

For the Meatballs:

- 1 lb of Ground Chicken
- 10oz of Frozen Chopped Spinach, thawed, and squeezed out of any liquid
- 1/2 cup of Breadcrumbs
- 1 Egg
- 1/4 cup of Grated Parm
- 2 Cloves of Garlic, minced or grated
- Pinch of Italian Seasoning
- Salt and Pepper to taste
- 1 Tbsp of Olive Oil
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For the sauce:

- 1 Tbsp of Olive Oil
- 2 Shallots, thinly sliced
- 2 Cloves of Garlic, minced
- 1 cup of Halved Cherry Tomatoes
- 1/3 cup of Dry White Wine
- 1/2 cup of Heavy Cream
- 1/2 cup of Chicken Stock
- Salt and Pepper to taste
- Fresh Basil
- Freshly Grated Parm

1) Preheat your oven to 400 degrees, line a baking sheet with some parchment paper, drizzle with some olive oil and set aside.

2) In a large bowl, mix together all the ingredients for the meatballs, mix and form into golf size balls, place them on your prepared baking sheet, drizzle the top with a touch of oil, sprinkle some parm and bake for about 15 minutes.

3) In a large high sides skillet, add some olive olive oil and shallot, saute over medium heat for a couple minutes, then add the garlic and cherry tomatoes, cook another minute or two, then add the wine, reduce by half, add the stock and cream, season with salt and pepper to taste and gently simmer until the meatballs are done.

4) Add the meatballs in the sauce, increase the heat to medium high, add some fresh basil and parm, cook until the sauce thickens a bit then serve!

