

Cheesy Chicken Meatballs



Rated: ★★★★★

Submitted By: Raquel

Photo By: mis7up

Prep Time: 20
Minutes

Cook Time: 20
Minutes

Ready In: 40
Minutes

Servings: 5

"Garlic cream cheese adds great flavor to these zesty chicken meatballs, while ensuring that they'll be light, moist, and delicious."

INGREDIENTS:

- | | |
|---|---------------------------------|
| 1 pound ground chicken | pepper flakes |
| 2 eggs, lightly beaten | 1 tablespoon Italian seasoning |
| 1/4 cup roasted garlic light cream cheese | 1 tablespoon garlic powder |
| 1/4 cup grated Parmesan cheese | 1 1/2 tablespoons vegetable oil |
| 1 tablespoon dry bread crumbs | 1 teaspoon salt |
| 1 teaspoon crushed red | 1 teaspoon ground black pepper |

DIRECTIONS:

1. Preheat an oven to 450 degrees F (230 degrees C). Line a rimmed baking sheet with aluminum foil, and spray with cooking spray.
2. Combine the chicken, eggs, cream cheese, Parmesan cheese, bread crumbs, red pepper flakes, Italian seasoning, garlic powder, vegetable oil, salt, and pepper in a large bowl; mix well. Form mixture into 20 meatballs; place on prepared pan.
3. Bake in center of preheated oven until juices run clear, 17 to 18 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).



Country Apple Dumplings



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"Oh my Goodness!! Who knew that fresh apples, crescent roll dough, and citrus soda could make such a wonderful treat!"

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