



Here we grow together

Buffalo Chicken & Mushroom Mini Meatballs

Your new go-to snack for game time, these spicy savory mini meatballs blend chicken with chopped mushrooms to make them more nutritious and delicious!

Ingredients

(Makes about 25 Meatballs)

½ lb chopped Mixed Mushrooms
1 tbs Unsalted butter
1 lb Lean Ground Chicken
1 Egg
½ cup Buffalo Sauce, divided
½ cup Panko Breadcrumbs
¼ cup finely shredded Carrots
⅓ cup thinly sliced Green Onion, divided
½ tsp Salt
½ tsp Garlic Powder
½ tsp Onion Powder
¼ tsp Black Pepper
Blue Cheese Dressing for serving



Directions

- Preheat oven to 400°F and line a baking sheet with parchment paper
- Melt butter in a large skillet over medium-high heat. Add mushrooms and cook for 3-4 minutes, or until softened
- In a large mixing bowl combine mushrooms, ground chicken, ⅓ cup buffalo sauce, egg, breadcrumbs, carrots, ¼ cup green onion, garlic powder, onion powder, salt, and pepper
- With clean hands or a small cookie dough scoop, form chicken mix into 25 mini meatballs
- Place on baking sheet and bake for 16-18 minutes or until thermometer reads 165°F
- Remove meatballs from oven, add to a large bowl, and toss with remaining buffalo sauce
- Serve immediately with a sprinkling of sliced green onion and a drizzle of blue cheese dressing

In every package, you receive the highest quality product...fresh mushrooms we are proud to put the Buona name on!

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