

Buffalo Chicken Meatballs

MEATBALL INGREDIENTS:

- -1 POUND GROUND CHICKEN
- -1/2 CUP BREADCRUMBS
- -1 EGG
- -1 SMALL CARROT, FINELY CHOPPED
- -1 STICK OF CELERY, FINELY CHOPPED
- -2 TSP ONION POWDER
- -1/2 TSP GARLIC POWDER
- -1/2 TSP PAPRIKA
- -1 TEASPOON SALT
- -1/2 TEASPOON BLACK PEPPER

SAUCE INGREDIENTS:

- -1/2 CUP HOT SAUCE
- -1/4 CUP BUTTER
- -1/4 CUP HONEY

- First, preheat your oven to 350 degrees. In a large mixing bowl, combine the ground chicken, breadcrumbs, egg, and all the seasonings. Mix until well combined. Form the mixture into small meatballs, about 1 inch in diameter. Place the meatballs on a baking sheet and bake for 20-25 minutes, or until cooked through.
- While the meatballs are baking, make the buffalo sauce. In a small saucepan, melt the butter over low heat. Once melted, add the hot sauce and honey. Stir to combine and let simmer for a few minutes.
- Once the meatballs are done baking, remove them from the oven and toss them in the buffalo sauce. Serve them hot, with your favorite dipping sauce.

