

RECIPE



CHICKEN MEATBALL PARM SKILLET

INGREDIENTS:

- 2 lbs ground chicken
- 2 large eggs
- 1/2 cup grated pecorino romano cheese
- 1/2 cup seasoned breadcrumbs
- 1 tsp kosher salt
- 1/4 tsp freshly ground black pepper
- 1 tsp dried parsley
- 1/2 tsp dried basil
- 1/4 tsp dried oregano
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 4 cups prepared tomato sauce
- 8 slices provolone cheese

DIRECTIONS:

Preheat oven to 400 degrees and line a baking sheet with parchment paper.

In a large mixing bowl combine the ground chicken with all the herbs and spices, eggs, grated cheese and breadcrumbs. With your hand, incorporate all the ingredients until well combined throughout the ground chicken. Then, using a 1/2 inch scoop with an ejector, shape meatballs and place on baking sheet about 1 inch apart.

Bake for 18 minutes and then transfer to a lightly oiled cast iron skillet. Top with the prepared tomato sauce and gently bring to a simmer. Cover and let simmer for 15 minutes. Turn off the heat, remove the cover and place the slices of provolone slightly overlapping and one in the center, covering all the meatballs. Put the cover back on and melt the cheese, about 2-3 minutes.

Serve with bread and a side salad.

