

Chicken Meatballs

These yummy meatballs can be made in different sizes for different occasions. Smaller for appetizers, or larger for a main dish. They also freeze well, so you can make them in large batches! Putting these meatballs in a slow cooker with BBQ sauce would be an excellent alternative as well!

Course Appetizer, Main Dish

Cuisine American

Servings

4 PEOPLE

Prep Time

15 MINUTES

Cook Time

45 MINUTES

Ingredients

- 1 pound King's Ground Chicken
- 3/4 cup Shredded Cheddar Cheese
- 1/2 sleeve Crackers
- 1/2 tsp Dried Chopped Garlic
- 1/2 tsp Dried Chopped Onion
- 1/4 tsp Seasoning Salt
- 1/4 tsp Pepper
- 1/4 tsp Chili Powder
- 1/4 tsp Red Pepper Flakes (optional)

Instructions

1. Mix together all ingredients in a bowl.

2. Form mixture into desired size meatballs.

3. Bake at 350 degrees for 30-35 minutes, or until chicken is cooked through. Cooking times may vary depending on meatball size.

4. Serve with Alfredo sauce over a baked potato, with spaghetti sauce, or with BBQ sauce!