



## Chicken Parm Meatballs



This recipe calls for:

### Chunky Marinara Pasta Sauce

### Traditional Pasta Sauce

Prep time

**15 minutes**

Cook time

**15 minutes**

Servings

**4**

### Ingredients

- 1 pound lean ground chicken
- 1/2 pound sweet Italian turkey sausage, removed from casing
- 1-1/4 cups Italian-seasoned panko bread crumbs, divided
- 1/2 cup grated Parmesan cheese
- 1 egg, beaten
- olive oil spray
- 1 jar (24 ounces) RAGÚ® Simply Chunky Marinara Pasta Sauce
- 1/4 cup water
- 1 cup shredded mozzarella cheese

1/4 cup loosely packed chopped fresh basil

## Instructions

1. Combine chicken, sausage, 1 cup breadcrumbs, Parmesan and egg in large bowl. Shape into 12 (2-inch) meatballs.
2. Heat large nonstick skillet lightly sprayed with olive oil on medium-high heat. Place meatballs in skillet; cook 5-7 min. or until lightly browned on all sides, turning frequently.
3. Stir in sauce and water; reduce heat to medium. Cover and cook for 10 min. or until cooked through (165°F). Remove skillet from heat; sprinkle with mozzarella. Cover with lid for 1 min. or until cheese is melted.
4. Meanwhile, toast remaining breadcrumbs in small nonstick skillet on medium heat for 3-4 min., or until golden brown, stirring frequently. Top meatballs with toasted breadcrumbs and basil before serving.

**Tips:** A standard-sized ice cream scoop ensures evenly sized meatballs. To serve this recipe as an appetizer, shape mixture into 24 (1-inch) meatballs. Gently brown meatballs in batches. Continue as directed. Substitution: Prepare using **RAGÚ® Simply Traditional Pasta Sauce**