

# Buffalo Chicken Meatballs

## Description

A great appetizer - especially when the boys are invited. Serve with celery sticks on the side.

## Ingredients

- 1 lb ground white meat chicken
- 1/2 small onion, grated
- 2 clove garlic, grated
- 1/2 cup parsley, chopped
- salt and pepper to taste
- 1 tsp olive oil
- 2 tbsp butter
- 1/2 cup hot sauce (Frank's)
- 3 scallions, thinly sliced
- blue cheese dressing for dipping

## Instructions

Preheat oven to 400 degrees.

Combine ground chicken with the onion, garlic, parsley and season with salt and pepper. Shape into balls (4 large or 16 small)

Arrange meatballs on a nonstick sheet pan, drizzle with olive oil. Bake until the meatballs are cooked through and golden brown, about 8-12 minutes depending on size.

While meatballs are baking, melt the butter and add the hot sauce. Whisk to combine. Toss the cooked meatballs in the hot sauce to coat.

Transfer meatballs to serving platter. Serve with blue cheese dressing on the side for dipping and celery sticks.

\*\*these will also hold well in a crockpot on low for several hours. We doubled the sauce recipe when using the crockpot to allow the sauce to cover the meatballs.

## Summary

**Yield:** 4

**Source:** Rachael Ray

**Prep Time:** 30 minutes

**Category:** Appetizers

**Cuisine:** American