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Stuffed Chicken Parmesan Spaghetti & Meatballs Recipe

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STUFFED CHICKEN PARMESAN SPAGHETTI & MEATBALLS RECIPE

Ingredients

- 1 lb. ground chicken (I used chicken breasts and ground with my mixer attachment)
- 1 1/2 Tablespoons (Tbsp) Cherchies® Basil Pizzazz
- 2 eggs
- 1/2 teaspoon (tsp.) Cherchies® Garlic 'n Herbs Seasoning
- 1/3 cup unseasoned bread crumbs
- 1/3 cup grated Parmesan cheese
- Fresh mozzarella cheese, cut into 1 inch chunks (you could use mini mozzarella balls)
- Cooking spray
- Your favorite Spaghetti or Marinara Sauce (Mine is below)
- Cooking spray
- Fresh basil (garnish)

Spaghetti Sauce Ingredients

- 2 cans (28 oz.) tomato sauce
- 1 can (14.5 oz.) diced tomatoes (feel free to use chopped fresh tomatoes)
- 2 Tablespoons (Tbsp) Cherchies® Basil Pizzazz (or more to taste)
- 1 bay leaf
- The rind of Parmesan Cheese (optional)
- 2 Tablespoons tomato paste
- 1 Tablespoon (Tbsp)

Mix all ingredients together in a pan and simmer for about 30 minutes. Remove bay leaf, parmesan rind, and serve with your favorite meatballs and pasta.

Preparation

1. In a large bowl, combine the ground chicken, Basil Pizzazz, eggs, Garlic 'n Herbs Seasoning, bread crumbs and the Parmesan cheese.
2. Shape the meat into balls, about the size of a golf ball and press a chunk of mozzarella cheese into the middle of the meatball. Close the meatball, completely covering the cheese, (otherwise the cheese may ooze out) and place on a baking sheet lined with parchment paper. Spray the meatballs with cooking spray.
3. While meatballs are cooking, heat up marinara/spaghetti sauce in a medium pan. Bake meatballs at 350 degrees for 20 minutes, or until meatballs are golden brown. Once parmesan balls are cooked, pour sauce over meatballs and spaghetti. Serve with a salad and our Savory Wedge Bread for a complete meal. Buon Appetito!



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