



## Chicken Meatball Hoagies

### Ingredients

- 1 pound ground chicken
- 2 tablespoons bread crumbs
- 1 teaspoon garlic powder
- salt and pepper to taste
- 1/2 teaspoon smoked paprika
- 1 tablespoon Black Sheep Worcestershire sauce
- 1 tablespoon Fustini's Garlic olive oil
- 3 whole-wheat buns
- 3/4 cup tomato sauce
- 3 ounces low-fat, shredded provolone
- fresh parsley, chopped for garnish

### Sharon's Hint

Adapted from [howsweeteats.com](http://howsweeteats.com).

### Directions

#### Step 1.

Heat skillet on medium heat. Add one tablespoon olive oil. In a medium bowl, mix chicken, bread crumbs, garlic powder, salt, pepper, paprika and Worcestershire sauce. Form into meatballs about 1 1/2 inches thick, making 8-10 meatballs. Brown in pan on all sides until cooked through, about 10 minutes.

#### Step 2.

Add 3-4 meatballs to each bun, topping with a 1/4 cup of tomato sauce each. Preheat the broiler and top hoagies with one ounce of cheese each. Place under broiler until cheese is melted and bubbly, about 1-2 minutes. Garnish with parsley before serving.