



FUSTINI'S[®]

Chicken Parmesan Meatball Skillet

Ingredients

- 1 pound ground chicken or turkey
- 1/2 cup panko
- 1/4 cup fresh ground parmesan
- 2 tablespoons [Fustini's Parmesan Spice blend](#)
- 4 garlic cloves, minced, divided
- 1 large egg
- Kosher salt and fresh ground pepper to taste
- 3 tablespoons [Fustini's Pesto olive oil](#)
- 1 28-oz can crushed tomatoes
- 1 teaspoon crushed red pepper flakes
- 1 1/2 cups shredded mozzarella
- fresh parsley for garnish

Sharon's Hint

Adapted from delish.com

Directions

Step 1.

Preheat oven 400 degrees F. In a large bowl, combine ground meat, panko, parmesan, parmesan spices, half the garlic, and egg. Season with salt and pepper. Mixed until fully combined, then form into meatballs.

Step 2.

In a large oven-proof skillet, heat 1 tablespoon of olive oil over medium heat. Add meatballs and brown each side. Transfer to a plate.

Step 3.

Add the remaining 2 tablespoons of olive oil to the skillet. Add remaining half garlic and cook until fragrant, then stir in crushed tomatoes and red pepper flakes.

Step 4.

Bring to a simmer, then return meatballs to the skillet. Top with mozzarella and bake until cheese is melted and chicken is no longer pink, about 10 minutes more. Garnish with parsley before serving.