

CHICKEN & TURKEY SAUSAGE MEATBALLS

Submitted by: Jackie Cornwall

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| 1 | lb ground chicken | 1 | egg |
| 2 | links mild Italian Turkey Sausage | 1 | cup bread crumbs |
| ½ | cup onion, finely chopped | 1 | tsp TSG Outrageously Garlic™ |
| ½ | cup green pepper, finely chopped | 1 | tsp TSG Over-the-Edge Herbed Spinach |
| ¼ | cup celery, finely copped (optional) | ½ | tsp salt |
- Fresh ground pepper, as desired

1. In mixing bowl gently combine all ingredients. In mixing bowl gently combine all ingredients.
2. In a skillet, over medium heat, add olive oil to cover bottom of skillet. When oil is hot, add meatballs, careful not to over-crowd. Cook a couple of minutes, then turn and continue until all sides are browned.
3. Serve with Sassy Dipping Sauce. Makes approximately 3 dozen meatballs.

TIP: Try slightly pressing down with a spatula and serving as sliders on mini buns or small rolls.