

## Mozzarella Stuffed Chicken Meatballs

1 lb. ground chicken  
½ cup Parmesan, shredded  
1/3 cup plain Panko breadcrumbs  
2 eggs, whisked  
¾ tsp. Kosher salt  
½ tsp. freshly ground black pepper  
1 tsp. fresh oregano, chopped (or ½ tsp. dry)  
1 tsp. fresh flat-leaf parsley, chopped (or ½ tsp. dry)  
½ – 1 tsp. red pepper flakes (depending on how much heat you want)  
Ciliegine (cherry size) mozzarella balls  
1/2 cup all-purpose flour  
1/2 cup EVOO  
2 jars marinara sauce  
Fresh basil leaves, julienned, for garnish  
Freshly grated Parmesan, for garnish

In a large bowl, combine chicken, Parmesan, Panko, eggs, S&P, oregano, parsley, and red pepper flakes. Using a tablespoon (or tablespoon scoop), scoop out portions of meat and flatten with your hand. Place 1 mozzarella ball in the middle of the flattened patty. Fold the sides of the meat around the mozzarella so that you completely cover the cheese. Add more meat if you need to. Repeat the process with the remaining meat, and save any extra mozzarella balls for later. Place the formed meatballs on a Pyrex or freezer-friendly dish and chill in the freezer for about 10 minutes, until meatballs are firm.

Meanwhile, preheat the oven to 350. Place the flour in a shallow dish. Heat the EVOO over medium-high heat in a large skillet until shimmering. Roll the chilled meatballs in the flour until fully coated. Brown meatballs on all sides (about 2 minutes per side). Work in batches so that you don't overcrowd the pan. Set cooked meatballs aside on a paper towel lined plate. Discard oil; wipe the pan clean with a paper towel.

In a large Dutch oven or oven-proof skillet, heat the marinara sauce until warm. Place the cooked meatballs throughout the sauce, coating the meatballs with the sauce. Sprinkle in any extra mozzarella balls throughout the pan. Cover and bake at 350 for about 12 minutes until meatballs are cooked through. Cover and keep warm until serving. Garnish with basil and grated Parmesan.



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