



Ground Chicken “Pumpkin” Meatballs

Ingredients

- 1 lb of Heartland's Murray's Hormone-Free Family Farmed Ground Chicken
- ½ teaspoon garlic powder (or two cloves of chopped garlic if you have fresh on hand!)
- ⅓ cup breadcrumbs
- 1 teaspoon onion powder
- 1 egg
- 2 stalks of finely chopped celery
- 4 tablespoon butter
- 5 tablespoons of cream cheese
- ⅛ cup of chopped green onions (add an extra ½ teaspoon of onion powder if you don't have any on hand!)
- ⅓ cup of your family's all-time favorite hot sauce!

Directions

1. Preheat oven to 425 and prepare a large baking sheet. (For mess-free clean up, line with foil!) Over medium heat whisk butter, hot sauce, and cream cheese. Season with salt and pepper as desired and do this until your cheese and butter have melted. Remove and set aside.
2. Chop your veggies and save those celery tops! In a large bowl, combine bread crumbs, egg, and seasonings. Add your chopped garlic, celery and green onions. Then, add the star: your Heartland Ground Chicken and around half of the hot sauce mixture. “Monster mash” everything together until well incorporated. (Tip: for more flavor add an extra ⅛ cup of hot sauce into your meatball mixture.)
3. Form 1-inch meatballs and place on baking sheet, at least 1 inch apart. (If you have gloves you can get the kids to help you, or use a cookie scoop!)
4. Bake until the tops of the meatballs are slightly golden, depending on the size of your balls anywhere from 15 to 20 minutes.
5. Dip your delicious meatballs in hot sauce (Or if you prefer them more mild, your remaining buffalo cream sauce! Cut up the leftover tops of your celery stalks into small pieces for your “pumpkin stems” and carefully press them into the tops of each meatball. Your guests will barely be able to keep their hands off this bite-sized and mouth-watering app!

