



## Chicken Parm Skillet Meatballs

with Mozzarella & Parsley



ca. 20min



2 Servings

Coming together in just one skillet, these tender chicken meatballs are a perfect appetizer, side dish, or even a full meal along with pasta or crusty bread. We flavor ground chicken with Tuscan spices and Parmesan, broil them quickly, then add marinara sauce and mozzarella and broil to bubbly goodness. More grated Parm and fresh parsley on top are the perfect finale to this speedy dish that will keep you coming back for more.

### What we send

- ¼ oz fresh parsley
- ¾ oz Parmesan <sup>2</sup>
- 3¾ oz mozzarella <sup>2</sup>
- 10 oz pkg ground chicken
- ¼ oz Tuscan spice blend
- 1 oz panko <sup>1</sup>
- 8 oz marinara sauce

### What you need

- olive oil
- kosher salt & ground pepper

### Tools

- medium ovenproof skillet
- microplane or grater

### Cooking tip

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### Allergens

Wheat (1), Milk (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 390kcal, Fat 19g, Carbs 9g, Protein 48g



#### 1. Prep ingredients

Preheat the broiler with a rack in the center. Lightly **oil** a medium ovenproof skillet.

Pick **parsley leaves** from **stems**, tearing if large; thinly slice stems. Grate **Parmesan**. Thinly slice **mozzarella**.



#### 2. Make meatballs

In a medium bowl, mix to combine **ground chicken, Tuscan spice blend, parsley stems, half of the Parmesan, ½ cup panko, 1 teaspoon salt, and a few grinds of pepper**.



#### 3. Broil meatballs

Shape **chicken mixture** into **12 meatballs**, about 1 tablespoon each. Transfer to prepared skillet, spaced at least ½-inch apart. Drizzle with **oil**.

Broil on center oven rack until just starting to brown and cooked through, 5-8 minutes (watch closely as broilers vary).



#### 4. Finish & serve

Pour **marinara sauce** over **meatballs** and top with **mozzarella**. Return to broiler until **sauce** is bubbling and **cheese** is melted, about 3 minutes.

Serve **chicken parm meatballs** garnish with **remaining Parmesan** and **parsley leaves**. Enjoy!



#### 5. ...

Looking for more steps?



#### 6. ...

You won't find them here! Enjoy your Marley Spoon meal!