

## 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 <b>TSG Outrageously Garlic™</b>         |
| ¼ cup celery, finely chopped (optional) | 1 tsp <b>TSG Over-the-Edge Herbed Spinach</b> |
| 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 roll