

Buffalo Bacon Chicken Meatballs

Servings: 18

Prep: 15 Mins.

Cook: 30 Mins

INGREDIENTS

- 1 pound ground chicken
- 1 egg, lightly beaten
- 1/2 cup breadcrumbs
- 1 rib celery, finely chopped
- 1 teaspoons McCormick® Garlic Powder
- 1 teaspoons McCormick® Onion Powder
- 9 slices bacon, cut in half crosswise
- 1 cup 777 Original Hot Sauce Sauce
- 1 stick (8 tablespoons) unsalted butter, melted
- 1 green onion, thinly sliced

DIRECTIONS

PREHEAT oven to 400°F. In a medium bowl, combine Hot Sauce and butter, whisking until smooth. Set aside. In a large bowl, mix ground chicken, egg, breadcrumbs, celery, garlic powder and onion powder until well blended. Roll into bite-size balls; about 18. Wrap each meatball with 1 piece of the bacon, securing with a toothpick. SPRAY a wire rack with no stick cooking spray and place on foil-lined baking sheet. Arrange bacon-wrapped meatballs on rack and bake 25 to 30 minutes or until chicken is cooked through (internal temperature of 165°F) and bacon is crisp, rotating the tray once during cooking. During the last 5 minutes of cooking, brush each meatball with Hot Sauce mixture. Once cooked, brush with additional sauce, arrange on a platter and sprinkle with green onion and crumbled blue cheese, if desired. Serve with remaining sauce on the side.