

# Chicken Meatballs with Alfredo Sauce, Gluten Free

<b>Yield:</b>	4	oz.	
<b>Serving # &amp; Size:</b>	1	(4 oz.)	Servings
<b>Meal Part:</b>	Starter		
<b>Cuisine:</b>	Italian		
<b>Category:</b>	Culinary Prepared Hot		
<b>Channel:</b>	C&U	FSR	
<b>Classification:</b>	Starters—Poultry		
<b>Prep Time:</b>	5 min.	<b>Cook Time:</b>	3 min.
<b>Cost:</b>	Cheap	<b>Difficulty</b>	Easy



Ingredients	Weight	Metric	Measure
Chicken meatballs, 1 oz. each, gluten free, cooked, hot	4 oz.	g	4 each
<b>Stouffer's ALFREDO SAUCE GLUTEN FREE</b> , hot	3 fl. oz.	g	1/3 cup
Breadcrumbs, gluten free		g	1 Tbsp.
Basil, fresh, chiffonade		g	1 tsp.

## Procedure

1.	Place hot meatballs into an ovenproof dish. Cover with Alfredo Sauce and top with breadcrumbs.
2.	Place into a 350°F oven, and cook until breadcrumbs are slightly browned, approximately 2-3 minutes.
3.	Sprinkle with the basil before serving.

At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

