Chicken Meatballs with Sundried Tomatoes

350 degrees

1 ½lbs ground chicken

3 ½oz oil packed sundried tomatoes, patted dry

3 cloves garlic, minced

¼c Italian bread crumbs

½c ricotta

2 eggs

1T milk

1T fresh parsley, minced

2t dried thyme

1t oregano

1t marjoram

2T olive oil

¼t salt

¼t pepper

In a food processor pulse tomatoes, garlic, salt and pepper. Add bread crumbs, pulse a few times to combine, pour into a large bowl and mix all other ingredients except oil. Make mixture into 1 ½” balls, brush with olive oil. Place meatballs on a parchment lined baking sheet.

Bake 16min.