

Buffalo Chicken Balls

2 pounds of ground chicken

½ cup fresh chopped parsley

1 teaspoon of kosher salt

1 teaspoon of red pepper flakes

¾ cup of panko bread crumbs

1 egg

1 stick of butter

1 bottle of buffalo hot sauce

Instructions:

Mix ground chicken, parsley, salt, egg, panko crumbs, red pepper flakes. Using a melon scoop and a mini muffin tray sprayed with pam, fill each muffin area with a scoop and bake at 420 for 10- 15 mins. Transfer the finished balls to a pot that has been warmed on low with buffalo sauce and butter mixture. Repeat process till all mixture is baked into balls.

Let chicken balls marinade for 1 hour before serving.