



Slow Cooker Buffalo Chicken Meatballs



Ingredient List

- 1 - 1 ¼ lbs ground chicken
- 1 egg
- 1 cup panko breadcrumbs
- 1 tsp celery salt
- 1 tsp onion powder
- 1 tsp ground pepper
- ¼ cup green onions, finely sliced
- ¼ cup flat leaf parsley, finely chopped
- 1 bottle of your favorite buffalo sauce
- 1 bottle of your favorite creamy blue cheese dressing
- Parchment paper

Steps

DIRECTIONS:

1. Preheat oven to 400. In a large bowl combine ground chicken, egg, breadcrumbs, salt, onion powder, pepper, onions and parsley. Mix with your hands until all ingredients are combined. Do not overwork the mixture. Roll into meatballs, about 1 -1 ½ inches in diameter. Place on a parchment-lined baking sheet.
 2. Bake the meatballs in the oven for 5 minutes.
 3. Transfer the meatballs into a small slow cooker or crock pot. Cover the meatballs with buffalo sauce. Place the lid on the slow cooker and cook on high for 30 minutes then reduce heat to low for 2 hours.
 4. Serve drizzled with blue cheese dressing. Enjoy!
- Have other ideas or want to share your photos? [Click here to follow us on Facebook.](#) Enjoy!