



**Winn-Dixie Supermarkets**  
**Ragu Slow Cooker Chicken Meatballs**



**Ingredient List**

- 1 - 1 1/4 lbs ground chicken
- 1 egg, slightly beaten
- 1 cup panko breadcrumbs
- 1 tsp garlic salt
- 1 tsp onion powder
- 1 tsp dried oregano
- 1 tsp dried basil
- 1/2 tsp red chile pepper flakes
- 1/2 cup finely chopped flat leaf parsley
- 1 24 oz jar Ragu tomato sauce
- Parchment paper

**Directions**

1. Preheat oven to 400. In a large bowl combine ground chicken, egg, breadcrumbs, garlic salt, onion powder, pepper flakes, oregano, basil and parsley. Mix with your hands until all ingredients are combined. Do not overwork the mixture. Roll into meatballs, about 1 -1 1/2 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 Ragu sauce, about 1/2 a bottle. Place the lid on the slow cooker and cook on high for 30 minutes then reduce heat to low for 2 hours.
4. Serve with toothpicks as an appetizer or over your favorite pasta for dinner. Enjoy!