

Savory Buffalo Oven Roasted Meatballs

Ingredients:

- 1 pound ground lean Buffalo
- 1/2 cup finely chopped mushrooms
- 1/3 cup finely chopped red onion
- 1 egg, beaten
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon Italian seasoning



In medium bowl combine all ingredients. Mix until well blended. Form into 24 meatballs about the size of a large walnut. Spray a jellyroll pan with non-stick cooking spray. Place meatballs on pan. Roast in preheated 400°F oven for 10 minutes. Serve with dipping sauce.

Dipping Sauce: (makes about 1 cup)

- 2/3 cup low fat mayonnaise
- 1/3 cup Dijon style mustard
- 3 tablespoons chopped green onions

In small bowl combine all ingredients. Stir to blend and serve.

Tip: Add buffalo meatballs to marinara sauce and serve over pasta. Prepare your favorite Swedish meatball sauce and serve buffalo meatballs over wide egg noodles.