

French Onion Meatballs

Ingredients:

- ✓ 1 ¼ lb ground chicken
- ✓ 1 egg
- ✓ 6 tbsp butter
- ✓ 4 yellow onions, thinly sliced
- ✓ ¾ cup dry white wine
- ✓ 3 cloves garlic, minced
- ✓ 16 oz mushrooms, sliced
- ✓ 2 tsp thyme
- ✓ 2 tsp sage
- ✓ 2 ½ cups chicken broth
- ✓ 2 tsp corn starch
- ✓ 1 baguette
- ✓ 1 cup shredded gruyere
- ✓ Serve with brussel sprouts



Total Time: 35 minutes Servings: 4

Directions:

1. In a bowl, combine the chicken, bread crumbs, egg, and a pinch each of salt and pepper. Roll into 16 meat balls and bake for 15 minutes at 450 ° F. Start baking the brussel sprouts as well (those for 40 minutes)
2. Melt together the butter and onions in a large oven safe skillet over medium-high heat. Cook, stirring occasionally until softened, about 10 minutes. Slowly add ¾ cup of the wine, ¼ cup at a time, until the wine cooks into the onions every 5 minutes or until wine cooks into onions.
3. Add the garlic, mushrooms, thyme, sage and corn starch. Season with salt and pepper, cook 3-4 minutes. Add the the broth and a pinch each of salt and pepper. Increase the heat to high and bring to a low boil. Add the meatballs and simmer 10 minutes, until cooked through.
4. Arrange the bread with cheese on it onto a baking sheet, bake until cheese is melted.