

# Lay's® French Onion Meat Balls





## Ingredients

- 1 lb ground turkey
- 2 eggs
- 2 cloves garlic, minced
- 1 jar (15 oz) Lay's® French Onion Dip
- 1 cup seasoned breadcrumbs
- 1/2 cup finely diced onion
- 3 tbsp chopped fresh parsley
- 2 tbsp chopped fresh chives
- 1/2 tsp salt
- 1/4 tsp black pepper

## How to make it

1. Preheat oven to 400°F and line 2 baking sheets with parchment paper.
2. In medium bowl, stir together turkey, eggs, garlic, 1 cup Lay's® French Onion Dip, breadcrumbs, onion, parsley, chives, salt and pepper. Scoop and roll mixture into 24 balls and arrange on prepared baking sheets.
3. Bake, turning halfway through, for 12 minutes or until browned and cooked through.
4. Transfer to serving dish and serve with remaining Lay's® French Onion Dip for dipping.



			
PREP TIME	COOK TIME	TOTAL TIME	SERVING
15 minutes	15 minutes	30 min	4-6

## Made with



Lay's® French Onion Dip