



## Savory Oven Roasted Meatballs

### Ingredients:

- 1 lb. Ground Buffalo
- ½ Cup Finely Chopped Mushrooms
- 1/3 Cup Finely Chopped Red Onion
- 1 Egg, beaten
- 2 Cloves of Garlic, Minced
- 1 tsp. Salt
- 1 tsp. Pepper
- 1 tsp. Italian Seasoning

### Dipping Sauce:

- Makes about 1 Cup
- 2/3 Cup Low Fat Mayonnaise
- 1/3 Cup Dijon Mustard
- 3 TBS Chopped Green Onions

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

### Preparation:

In a 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 the meatballs on the pan. Roast in a preheated 400 degrees oven for 10 minutes. Serve with dipping sauce.

### 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.