

Meatballs En Brodo with Tomato Pesto Toast

2 SERVINGS | **HANDS ON TIME: 15 minutes** | **TOTAL TIME: 30 minutes**

Windy Meadows Family Farm Italian Chicken Sausage, thawed
Johnson's Backyard Garden Zucchini, washed, ends trimmed
Easy Tiger Baguette
Farmhouse Kitchen Cheese Brodo, thawed
Farmhouse Kitchen Tomato Pesto
Farmhouse Kitchen Garlic Butter
Salt and pepper
Olive oil

Preheat oven to 350°F degrees and adjust oven rack to middle position.

STEP 1 Set the garlic butter and tomato pesto on the counter to reach room temperature as you prepare the ingredients. Next, chop the zucchini into 1/2" thick half moons. Set aside. Create 12-16 small meatballs from the Italian chicken sausage. Set aside.

STEP 2 Place a high-sided saucepan over medium heat. Add 1 tbsp. oil. Add the meatballs in a single layer. Cook on all sides, turning every 2 minutes or so as each side browns. Transfer to a clean plate.

STEP 3 Return the saucepan over medium heat. Add 2 tsp. oil and zucchini. Season with 1/4 tsp. salt and pepper and saute until crisp tender and lightly browned, about 5 minutes. Return the meatballs to the pan and carefully pour in the cheese brodo. Reduce heat to low and simmer for 7-9 minutes or until the meatballs are cooked through. The internal temperature of the meatballs should reach 160°F. Season with salt and pepper to taste.

STEP 4 While the cheese brodo is simmering, slice the baguette in half lengthwise and spread each half with garlic butter. Bake in the oven for 5-7 minutes until lightly crisp and the butter is melted. Remove the garlic bread from the oven and while still hot, spread the tomato pesto over the garlic bread.

STEP 5 To serve, ladle the meatballs, zucchini, and brodo into serving bowls. Dip the tomato pesto toast into the brodo.

Enjoy!