

Veal and Ricotta Meatballs

[Billy Strynkowski of Cooking Light Magazine](#)

From the Yale Appliance + Lighting Chef Series

Ingredients:

- 1 lbs Ground veal
- ½ cup Newman's light Caesar dressing
- ½ cup Low fat Ricotta Cheese
- 1 egg
- ½ cup plain bread crumbs
- ¼ cup Chopped fresh Parsley

Method:

1. Combined all ingredients and roll into golf ball size meatballs.
2. Place on sheet pan and bake at 375 degrees for 20 minutes.
3. Serve with favorite tomato sauce or with a dipping of the Caesar dressing.