Chicken Parmesan Meatballs

5 Tablespoons olive oil

4 cloves garlic, sliced thin

28 ounce can crushed tomatoes

15 ounce can tomato sauce

2 1/4 teaspoons oregano

1 teaspoon red pepper flakes

22 Ritz crackers

2 1/2 cups Parmesan cheese, grated

1 egg

2 teaspoons garlic powder

1 teaspoon pepper

2 pounds ground chicken

2 cups mozzarella, shredded

1 cup panko

1/4 cup fresh basil

Heat 3 T. oil in skillet.  Add garlic and cook until browned.

Stir in crushed tomatoes, tomato sauce, 1.4 t. oregano, 1/4 t. salt and red pepper flakes.

Bring to a simmer.  Reduce heat and cook 10-15 minutes until thickened.

Use a rolling pin to crush crackers in a ziploc bag.

Combine cracker crumbs, 2 c. parmesan, egg, garlic powder, 2 t. oregano and 1 t. salt.

Add chicken and mix together with hands.

Divide mixture into 20 (1/4 cup) equal portions. Shape into balls.

Place in a 9x13" baking dish.

Pour sauce over meatballs.

Sprinkle with cheese.

Bake in a 350 degree oven until meatballs reach 160.  (40-45 minutes)

Let cool 15 minutes.    Combine panko, 2 T. oil and 1/4 t. salt.

Microwave panko mixture 1-2 minutes until golden brown.

Sprinkle panko mixture over meatballs.

Sprinkle 1/2 c. Parmesan and basil over meatballs before serving.