

Creamy Meatball and Garden Vegetable Skillet

Ingredients:

- 1 bag (16 oz) frozen cooked turkey meatballs, thawed
- ½ cup (4 oz) chive & onion cream cheese spread
- 1 cup reduced sodium chicken broth
- 2 bags (12 oz each) frozen vegetables

Directions:

1. In 12-inch nonstick skillet, cook meatballs over medium heat 5 to 7 minutes, stirring occasionally, until browned on all sides.
2. Add cream cheese spread and chicken broth. Simmer. Cook uncovered over medium heat 7 to 10 minutes, stirring occasionally, until sauce begins to thicken.
3. Meanwhile, cook vegetables as directed on bags. Stir in just before serving.

Nutrition Facts

Servings: 4

Amount per serving

Calories **355**

% Daily Value*

Total Fat 14.3g **18%**

Saturated Fat 5.3g **27%**

Cholesterol 82mg **27%**

Sodium 695mg **30%**

Total Carbohydrate 29.5g **11%**

Dietary Fiber 7.6g **27%**

Total Sugars 7.4g

Protein 27.6g