

# Meatball Bundles

*Publix Holiday Recipes Flyer*

*Publix Aprons*

## **Yield: 24 bundles**

*cooking spray*

*1 container (8 ounce) crescent dinner rolls*

*1 package (22 ounce) fully-cooked beef meatballs in Italian sauce*

*4 ounces fresh mozzarella cheese*

*12 medium basil leaves, halved*

Preheat the oven to 400 degrees.

Coat a baking sheet with cooking spray.

Unroll the dough. Divide the dough into triangles. Cut each triangle into three even, long strips (24 total).

Remove the meatballs from the sauce (reserve the sauce). Cut the meatballs into quarters. Cut the cheese into twenty-four small pieces. Cut the basil in half.

Place one piece each of the meatball, cheese and basil at one end of the dough. Roll up the strip and place on the baking sheet. Repeat. Coat the bundles with spray.

Bake for 10 to 12 minutes or until golden.

Microwave the reserved sauce on HIGH for 2 minutes or until hot. Serve the sauce on the side for dipping.

Start to Finish Time: 25 minutes

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Per Serving (excluding unknown items): 2 Calories; 0g Fat (0.0% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; trace Sodium. Exchanges: .

Appetizers

**Per Serving Nutritional Analysis**

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% Calories from Fat:	0.0%
% Calories from Carbohydrates:	66.7%
% Calories from Protein:	33.3%
Total Fat (g):	0g
Saturated Fat (g):	0g
Monounsaturated Fat (g):	0g
Polyunsaturated Fat (g):	0g
Cholesterol (mg):	0mg
Carbohydrate (g):	trace
Dietary Fiber (g):	trace
Protein (g):	trace
Sodium (mg):	trace
Potassium (mg):	28mg
Calcium (mg):	9mg
Iron (mg):	trace
Zinc (mg):	0mg
Vitamin C (mg):	1mg
Vitamin A (i.u.):	232IU
Vitamin A (r.e.):	23RE

Vitamin B12 (mcg):	0mcg
Thiamin B1 (mg):	0mg
Riboflavin B2 (mg):	0mg
Folacin (mcg):	4mcg
Niacin (mg):	0mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

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### Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	0
Other Carbohydrates:	0

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## Nutrition Facts

### Amount Per Serving

<b>Calories</b> 2	Calories from Fat: 0
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### % Daily Values\*

<b>Total Fat</b> 0g	0%
Saturated Fat 0g	0%
<b>Cholesterol</b> 0mg	0%
<b>Sodium</b> trace	0%
<b>Total Carbohydrates</b> trace	0%
Dietary Fiber trace	0%
<b>Protein</b> trace	
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<b>Vitamin A</b>	5%
<b>Vitamin C</b>	2%
<b>Calcium</b>	1%
<b>Iron</b>	1%

\* Percent Daily Values are based on a 2000 calorie diet.