

Meatball Mini Bites

www.CampbellsKitchen.com

Yield: 32 mini bites

*1 package (17.3 ounce) Pepperidge
Farm Puff Pastry Sheets, thawed
32 (1/2 ounce ea) frozen fully-cooked
meatballs
3/4 cup traditional Italian sauce
2 cups baby arugula
mozzarella OR Asiago cheese,
shredded*

Preparation Time: 10 minutes

Preheat the oven to 400 degrees.

Unfold the pastry sheets on a lightly floured surface. Cut each pastry sheet into sixteen 2-1/2-inch squares. Place the pastry squares onto two baking sheets.

Bake for 15 minutes or until the pastries are golden brown. Let cool on the baking sheets for 5 minutes. Split each pastry into two layers (making 64 layers in all).

Heat the meatballs according to the package directions. Spread about one teaspoon of the pasta sauce on each bottom pastry layer. Top each with one tablespoon of arugula and one meatball. Top with the cheese, if desired, and the top pastry layers.

Start to Finish Time: 1 hour 10 minutes

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

Appetizers

Per Serving Nutritional Analysis

Calories (kcal):	0	Vitamin B6 (mg):	0mg
% Calories from Fat:	0.0%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	0.0%	Thiamin B1 (mg):	0mg
% Calories from Protein:	0.0%	Riboflavin B2 (mg):	0mg
Total Fat (g):	0g	Folacin (mcg):	0mcg

Saturated Fat (g): 0g
Monounsaturated Fat (g): 0g
Polyunsaturated Fat (g): 0g
Cholesterol (mg): 0mg
Carbohydrate (g): 0g
Dietary Fiber (g): 0g
Protein (g): 0g
Sodium (mg): 0mg
Potassium (mg): 0mg
Calcium (mg): 0mg
Iron (mg): 0mg
Zinc (mg): 0mg
Vitamin C (mg): 0mg
Vitamin A (i.u.): 0IU
Vitamin A (r.e.): 0RE

Niacin (mg): 0mg
Caffeine (mg): 0mg
Alcohol (kcal): 0
% Refused: 00%

Food Exchanges

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

Nutrition Facts

Amount Per Serving

Calories 0 **Calories from Fat:** 0

% Daily Values*

Total Fat	0g		0%
Saturated Fat	0g		0%
Cholesterol	0mg		0%
Sodium	0mg		0%
Total Carbohydrates	0g		0%
Dietary Fiber	0g		0%
Protein	0g		
<hr/>			
Vitamin A			0%
Vitamin C			0%
Calcium			0%
Iron			0%

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