



THE ingles TABLE

with Chef Clarence Robinson
Dunk Bites

Shopping List

- 8 meatballs (fresh or frozen)
- 1 pack of mini filo dough/pastry shells
- Thousand island dressing
- 1-2 cups shredded cheddar cheese
- 1 small bag of shredded iceberg lettuce
- Salt and pepper to taste
- Fresh parsley for garnish

Cooking Instructions

- 1) Preheat oven to 350 degrees.
- 2) Halve each meatball and set aside.
- 3) Remove filo shells from packaging and place shells in a small baking dish. Place about 2 teaspoons of shredded cheese into each shell.
- 4) Spoon about 1/2 teaspoon mac sauce over cheese, then top each with a meatball half, rounded side up.
- 5) Bake for 10-15 minutes, or until shells are golden and crispy. Serve hot.



ingles-markets.com | inglestable.com