

Chik'N Parmesan Bites

INGREDIENTS

Servings: 8

1 package (10 oz.) MorningStar Farms® Parmesan Garlic Veggie Wings
1 cup marinara sauce
1/2 teaspoon crushed fennel seeds
Dash cayenne pepper
2 tablespoons chopped fresh basil
2 ounces fresh mozzarella cheese, cut into 16 to 18 pieces
1/4 teaspoon dried oregano leaves
1/4 teaspoon coarsely ground black pepper
Fresh basil leaves (optional)

DIRECTIONS

1. On baking sheet prepare MorningStar Farms® Parmesan Garlic Veggie Wings according to package directions.
2. Meanwhile, in small saucepan, combine marinara sauce and fennel seeds. Simmer, uncovered, over medium-low heat for 9 to 11 minutes or until slightly thickened and reduced to about 2/3 cup. Stir in 2 tablespoons chopped basil.
3. Spoon marinara sauce on wings on baking sheet. Place one piece of cheese on each. Bake at 375° F for 1 to 2 minutes or until heated through. Transfer to serving plate. Crumble oregano leaves over cheese. Sprinkle with pepper. Garnish with fresh basil leaves (if desired).

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Recipe courtesy of MorningStar Farms

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