Stuffed Mozzarella Air Fried Meatballs

**Ingredients** (feeds 4 people)

* ½ lb Ground Italian Sausage
* ½ lb 80/20 Ground Beed
* ½ cup shredded Parmesan Cheese
* ¼ cup chopped Parsley
* 3 tbsp Worcestershire Sauce
* 2 table spoon of garlic powder
* 1 tbsp onion powder
* 1 tbsp kosher salt
* 1 tsp black pepper
* ½ tsp cayenne powder
* 3 individual packages of mozzarella cheese sticks

1. Remove the cheese from packaging, cut into 16 equal pieces, and set aside.
2. In a large mixing bowl, combine all the other ingredients and mix well by hand.
3. Using your hands, make (16) 1oz meatballs, placing a piece of cheese inside each one.
4. Set your airfryer to 375 degrees and cook the meatballs until the internal temperature reaches 165 degrees – \*roughly 10 minutes\*
5. Remove from the airfryer when done and toss in your favorite BBQ Sauce or enjoy with your favorite marinara sauce over top.