Mexican Meatballs

Serves: 35 tastings

From the garden: Zucchini, oregano, onion, garlic & basil

**Equipment:**
- Large bowl
- Wooden spoon
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Grater

**Ingredients:**
- 500g chicken mince
- 1 onion (minced)
- 2 cloves garlic (minced)
- 1 zucchini (grated)
- ½ cup basil (finely chopped)
- 1 tablespoon oregano (finely chopped)
- 1 cup breadcrumbs
- 1 egg
- 1 teaspoon smoked paprika
- 2 teaspoons cumin
- 1 teaspoon salt
- 10 grinds of pepper

**Method:**
1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Mix all ingredients in a large bowl.
4. Use your hands to roll a tablespoon of mixture into balls.
5. You should end up with 35 meatballs.
6. Place on lined baking trays and bake for 20 minutes, or until cooked through.
7. Divide and serve into 5 serving plates.