

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.