



Tex Mex Chicken Meatballs

Recipe By CHEF ABBY J

SERVES: 6

INGREDIENTS:

- ☐ 1 lb. ground chicken
- ☐ 1 large egg, *beaten*
- ☐ ¼ cup breadcrumbs
- ☐ ⅓ cup onion, *chopped*
- ☐ 1½ tsp. garlic, *chopped*
- ☐ 1 (4 oz.) can chopped Hatch chiles
- ☐ ½ tsp. chili powder
- ☐ ½ tsp. ground cumin
- ☐ salt and pepper, *to taste*

DIRECTIONS:

- ☐ 1. Preheat the oven to 400°F.
- ☐ 2. Coat a sheet pan with cooking spray.
- ☐ 3. Combine chicken, egg, breadcrumbs, onion, garlic, Hatch chiles, chili powder, and cumin in a bowl. Season with salt and pepper. Form mixture into meatballs, and place on a prepared pan.
- ☐ 4. Bake until cooked through, about 20 minutes.

Serve meatballs with a Spanish Style Rice.

These meatballs can be made into sandwiches or added to salads. They're also perfect just as they are for game day!

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