

[Hot Honey Chicken Meatball Salad](#)



Chicken meatballs can be enjoyed in so many different ways! Use leftovers to make an easy [Cheesy Meatball Sub](#) or [Vietnamese Chicken Meatball Noodle Salad](#).

Recipe supplied by [Made By Mandy](#).

Ingredients

For the Base Chicken Meatballs - (makes about 20 meatballs)

500g chicken mince

1 egg

½ cup Community Co or Black & Gold breadcrumbs

1 garlic clove, minced

1 tsp salt

½ tsp cracked black pepper

1 tbsp Community Co vegetable oil, for cooking

For the Salad Mix

12 cooked Base Chicken Meatballs

2 medium sweet potatoes, cubed

1 tbsp Community Co Olive Oil

Salt and pepper, to taste

1 avocado, diced

150g halloumi, cubed

1 pack Community Co salad mix

¼ cup Community Co almonds, roughly chopped

For the Hot Honey Dressing

2 tbsp Community Co Honey

1 tbsp Community Co Olive Oil

1 tbsp apple cider vinegar (or white wine vinegar)

1 garlic clove, minced

½-1 tsp dried chilli flakes (adjust to heat preference)

Pinch of salt

Method:

1. In a large bowl, combine chicken mince, egg, breadcrumbs, garlic, salt and pepper. Mix gently until just combined.
2. Roll into small meatballs (about 1 heaped tablespoon each).
3. Heat a drizzle of Community Co vegetable oil in a large non-stick frypan over medium heat. Cook meatballs in batches, turning often, until golden and cooked through (8-10 minutes).
4. Preheat the oven to 200°C fan-forced. Place sweet potato cubes on a baking tray, drizzle with olive oil, season with salt and pepper, and roast for 25-30 minutes until golden and tender.
5. In a small bowl, whisk together honey, olive oil, vinegar, garlic, chilli flakes, and salt. Reserve half for dressing the salad and set aside the other half for the halloumi.
6. Heat a non-stick frypan over medium heat. Add the halloumi and cook for 1-2 minutes. Drizzle over half of the hot honey marinade and continue cooking until golden and crispy.
7. To serve, divide the salad mix between four plates. Top with roasted sweet potato, halloumi, avocado, almonds, and chicken meatballs. Drizzle with the reserved dressing and serve.