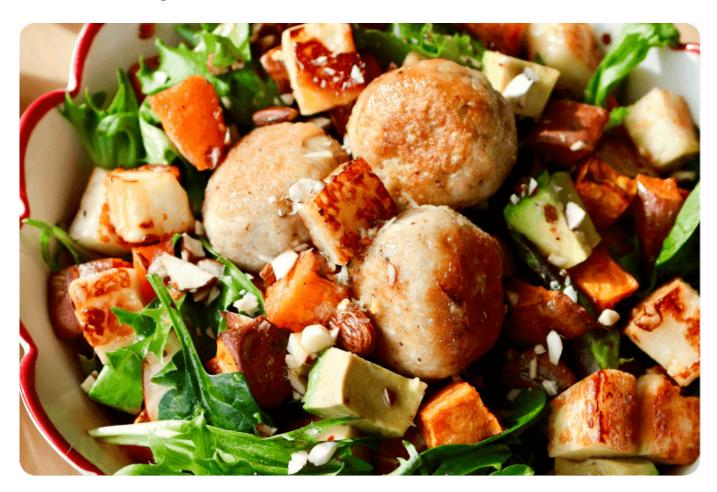
Hot Honey Chicken Meatball Salad



Chicken meatballs can be enjoyed in so many different ways! Use leftovers to make an easy <u>Cheesy Meatball Sub</u> or <u>Vietnamese Chicken Meatball Noodle Salad</u>.

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

1/4 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.