DINNER TWIST
LOCAL, HEALTHY, DELIVERED

**Product Spotlight:
Slider Buns from Abhi's**

Abhi's products have reached cult status over the last 20 years and are available to purchase across Perth and from our Marketplace.

Abhi's bread

Smashed Chicken Meatball Sliders

Mini burgers that make a weeknight dinner hands-on and fun! Large chicken meatballs smashed in the pan, assembled in slider buns with shredded baby cos, avocado and a creamy chipotle dressing.

⏱ 30 minutes   🍴 4 servings   🍗 Chicken

Add a side!

Serve a side of potato or sweet potato wedges, rounds or chips!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	45g	31g	43g

1. MAKE THE MEATBALL MIX

Combine chicken mince with panko crumbs, finely chopped shallot, **1 tsp smoked paprika, salt and pepper** (see notes)**.** Combine well. Set aside in the fridge while you prepare the other ingredients.

2. PREPARE THE FILLINGS

Thinly shred lettuce leaves.

Mash the avocados on a plate or in a bowl using a fork. Season to taste with **salt and pepper**.

3. TOAST THE BUNS

Cut the buns in half. Warm in a large dry frypan for 1-2 minutes (see notes). Set aside and reserve pan for step 5.

4. MAKE THE MEATBALLS

Use wet hands to form 8 equally large chicken meatballs.

5. COOK THE MEATBALLS

Reheat your large frypan with **oil** over medium-high heat. Add meatballs (in batches if needed) and cook for 4-5 minutes on each side or until golden and cooked through.

6. FINISH AND SERVE

Assemble sliders at the table with smashed chicken meatballs, shredded lettuce, mashed avo and chipotle mayo.