




Product Spotlight: Free-Range Chicken

We source our 100% free-range chicken from Mount Barker, WA. It gets deboned and packaged by local business Liberty Chicken.



2 Greek-Style Chicken Meatballs

Zesty chicken meatballs served with vegetable macaroni, herbaceous fresh vegetables and skordalia.

 35 minutes

 4 servings

 Chicken

3 December 2021

What is it?

Skordalia is a compound of the Greek word skordo, meaning garlic, and the Italian word agliata, meaning garlicky. Skordalia is a delicious garlic based dip or spread. It is great in wraps, on roast vegetables or as a dip.

Per serve: **PROTEIN** 38g **TOTAL FAT** 44g **CARBOHYDRATES** 53g

FROM YOUR BOX

PARSLEY	1 bunch
LEMON	1
CHICKEN MINCE	600g
SKORDALIA	1 tub
PASTA	1 packet
CHERRY TOMATOES	1 bag (200g)
SHALLOT	1
GREEN CAPSICUM	1
LEBANESE CUCUMBER	1

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

KEY UTENSILS

saucepan, oven tray

NOTES

If you're in a hurry and don't want to make the meatballs, simply sauté the chicken mince in a frypan with parsley, lemon zest, salt and pepper until browned and cooked through. Toss through pasta with prepared ingredients and skordalia.



1. MAKE THE MEATBALLS

Set oven to 220°C. Bring a saucepan of water to the boil.

Thinly slice parsley leaves and zest lemon. Add 1/4 each (reserve remaining) to a bowl along with chicken mince and 1 tbsp skordalia. Season with **salt and pepper**. Mix well to combine.



2. ROAST THE MEATBALLS

Use 2 spoons to form 15-20 meatballs onto a lined oven tray. Drizzle with **oil** and bake for 15-20 minutes or until cooked through.



3. COOK THE PASTA

Add pasta to boiling water and cook according to packet instructions. Drain and rinse in cold water.



4. TOSS THE PASTA

Toss cooked pasta with remaining lemon zest, juice from 1/2 lemon (wedge remaining) and **1 tbsp olive oil**. Season with **salt and pepper**.



5. PREPARE VEGETABLES

Halve cherry tomatoes, thinly slice shallot and capsicum. Roughly dice cucumber. Set aside with remaining parsley.

Loosen remaining skordalia with **1 tbsp water**.



6. FINISH AND SERVE

Divide pasta among shallow bowls. Spoon in remaining skordalia and top with meatballs and fresh vegetables. Serve with lemon wedge.

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

