

CHICKEN TACO MEATBALLS W/ SALSA VERDE

6-8 Servings – 20 min. prep – about 2 hrs cook time

Ingredients

For the Salsa Verde

6-8 medium tomatillos
1 medium poblano pepper
1/2 white onion
3-4 garlic cloves
1 tsp salt, pepper, cumin
Olive oil

For the Meatballs

1 package of ground chicken (1lb)
1 egg
1/2 C breadcrumbs
Taco Mix 1tsp salt, pepper, cumin, chili powder, garlic powder, paprika

Instructions

1. Preheat oven to 375 degrees F
2. Quarter the tomatillos, poblano, and onion. Add to a large sheet pan
3. Add garlic cloves, whole. Toss with some olive oil
4. Roast for about 1 hour. Flipping halfway through.
5. Once out of the oven, let cool for about 10 minutes before blending
6. Add the contents of the sheet pan to the food processor. Season with salt, pepper and cumin
7. Blend until mostly smooth. Add more olive oil if needed to blend to the desired consistency
8. Onto the meatballs, turn the oven up to 400 degrees F
9. Mix all ingredients in a large bowl. Mix enough to combine but do not over mix
10. Form the mixture into 1 inch balls
11. When ready to bake: pour the salsa verde into a casserole dish
12. Place the meatballs into the casserole dish, on top of the salsa verde
13. Bake in the oven for about 20-25 minutes. Turn them over after 12 minutes
14. Remove from the oven. Serve over rice or in a tortilla as a taco. Enjoy!