



CHEESY CHICKEN MEATBALLS

HEAT LEVEL 

Savor the goodness of our Cheesy Chicken Meatballs - a delightful blend of seasoned chicken, expertly crafted into cheesy bites for a flavor-packed and satisfying treat.

20 Mins

4 Servings

INGREDIENTS

500g chicken mince
2 large baby marrows, grated
2Tbsp (30ml) sliced spring onions
1/2 cup (125ml) breadcrumbs
3Tbsp (45ml) [Spur Salad & French Fry Dressing](#)
3 cups (750ml) ready-made tomato pasta sauce
1 [pouch Spur Smooth & Cheesy Cheese Sauce](#)
Fresh basil leaves, to serve
White Bread, to serve

METHOD

- 1 In a large bowl combine the chicken mince, baby marrows, spring onion, breadcrumbs and Spur Salad & French Fry Dressing.
- 2 Mix well and form into 12 medium-sized balls.
- 3 Add the tomato paste sauce & place into tomato sauce and simmer for 5 minutes.
- 4 Turn the meatballs in the sauce and simmer for a further 6 minutes.
- 5 Top the chicken meatballs with Spur Smooth & Cheesy Cheese Sauce and heat for 1-2 minutes.
- 6 Remove from the heat and garnish with fresh basil leaves.
- 7 Serve with soft, fresh, white bread.

VARIATIONS

None

