



INGREDIENTS

5lbs ground chicken (preferably breast/thigh mix)

1 Tbsp chopped fresh ginger

2 tsp chopped fresh garlic

1 cup finely chopped and blanched mirepoix (onion, carrot, celery)

1/4 cup fish sauce

1/2 cup sweet chili sauce

1 cup panko bread crumbs

1/4 cup Tamari

2 eggs

2 tsp red curry paste

1/2 cup chopped fresh cilantro



Enjoy a recipe from Chef Rich, one of the club chefs. This is a meal that is a favorite amongst the players, and one that was recently made for and delivered to the players during quarantine.

CHICKEN MEATBALLS

INSTRUCTIONS

Place ingredients together in a large bowl, mix together well. You could use a KitchenAid-style mixer if you have one available. Form into smaller sized balls, and cook in oven at **375 degrees**.

Serve with steamed rice or yakisoba noodles and your favorite dipping sauce.