CHICKEN BALLS



QUICK

HEALTHY

Less than 12 mins prep time

Spinach is an excellent source of vitamin K, which is important for maintaining good bone health



FAMILY

MEALS

These freeze really well so make a double batch

INGREDIENTS

- 1 kg chicken mince
- 1 medium onion
- 40g breadcrumbs
- 2 eggs
- 80g spinach
- 2 garlic cloves
- 1 heaped tbs ground flaxseeds
- S & P



METHOD

- 1) Preheat the oven to 180°C (Fan oven)
- 2) Line a baking tray with non stick paper
- Mince the garlic and add to a large bowl 3)
- 4) Dice the onion and add
- 5) Chop the spinach and add
- 6) Add the eggs, flaxseeds, breadcrumbs, S&P and chicken
- 7) Mix well
- 8) If a little too sticky to roll into balls add some more breadcrumbs
- 9) Roll the mixture into approx. 20-25 golf balls sized balls
- 10) Place on the tray and cook for 20-25 minutes until golden
- 11) Enjoy



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