



Chicken Meatballs in Tomatillo Salsa

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This traditional Albondigas Salsa Verde recipe is not only easy to prepare but is also very healthy being high in Vitamin K and beta carotene. To make thing even better....it's also real delicious

Ingredients:

- 2 jars **Garlic Festival Tomatillo Salsa**
- 2.2 lbs. of ground chicken (you may need to ask a butcher to provide ground chicken for you). You can substitute ground turkey.
- 1 Tbsp fresh mint, finely minced
- 1 Serrano chili, finely minced
- 1/4 Lb. spinach finely minced
- 1 garlic clove, finely minced
- 1 small white onion finely minced
- 1/2 Cup white rice
- 3 eggs, lightly beaten
- 1 Tbsp Worcestershire sauce
- Sea salt to taste
- Fresh ground pepper to taste
- 1 Tsp cornstarch

Directions:

Lightly mix the first seven ingredients together. beat the eggs and Worcestershire sauce together and mix by hand into the mixture. add sea salt and black pepper to taste. Add cornstarch until the mixture hold together well. Form the mixture into approx. 2" diameter balls. Should result in 20 albondigas (meatballs). Place the meatballs in a single layer plan, cover and refrigerate until ready to cook. Pour **Garlic Festival Tomatillo Salsa** into a 2 quart pot. Add the meatballs and bring to a simmer. Cover and allow to simmer for for about 30 minutes. Serve over rice and Enjoy!

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Tomatillo Salsa

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Tomatillo Salsa (CASE)

Price: \$81.00

On sale: \$72.90

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