



Total Time
70 MIN.


Serving & Size
1 SERVING (3 MEATBALLS PLUS 1/3 CUP SAUCE)

Difficulty
MEDIUM


Yields
25

Curried chicken mini meatballs are heated in a creamy chicken curry-chutney dipping sauce made with Campbell's® Cream of Chicken Condensed Soup.

Nutrition Facts	
Serving Size	1 SERVING (3 MEATBALLS PLUS 1/3 CUP SAUCE)
Amount Per Serving	
Calories 207	
	% Daily Value
Total Fat 11.2g	17%
Saturated Fat 5g	25%
Cholesterol 47mg	16%
Sodium 837mg	35%
Total Carbohydrate 18.5g	6%
Dietary Fiber 1.2g	5%
Protein 8.6g	17%
Vitamin A 3%	Vitamin C 6%
Calcium 2%	Iron 6%

 **TIP**

If chicken meatball mixture is too wet, use more panko breadcrumbs.

INGREDIENTS	WEIGHT	MEASURE
ground chicken	32 oz.	
panko	2 oz.	2 cups
frozen liquid egg, thawed		333/1000 cups
curry powder		2 tbsp.
kosher salt		1 tbsp.
ground red pepper		1/4 tsp.
chives	2 oz.	1/2 cups
vegetable cooking spray		
olive oil		2 tbsp.
onion, minced	16 oz.	4 cups
garlic, minced		2 tbsp.
ginger root, grated	1 oz.	3 tbsp.
curry powder		3 tbsp.
ground red pepper		1/2 tsp.
 Campbell's® Condensed Cream of Chicken Soup		1 cans
unsweetened coconut milk		2 cups
mango chutney, chopped		1 cups
kosher salt		1 tbsp.



lime juice	2	tblsp.
lime zest, grated	2	tblsp.
cilantro, minced	1 oz.	1 cups

INSTRUCTIONS

1. In a bowl, mix chicken meat, panko, chives, egg, curry, salt and red pepper. Mix well.

2. Spray sheet pan with non-stick spray.

3. Using a #60 scoop portion 1 tablespoon of meat mixture to form meatballs. Place on sheet pan and bake in 350°F. oven for 15-20 minutes, Remove from heat and cool. Reserve.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

4. In a skillet, heat oil over medium-high heat. Add onions. Sauté 6-7 minutes, or until lightly golden.

5. Stir in garlic, ginger, curry powder and ground red pepper. Continue to cook 2-3 minutes, stirring often.

5. Mix in Campbell's® Cream of Chicken Soup and coconut milk. Bring to a simmer.

6. Stir in chutney and salt. Return to a simmer.

7. Stir in lime juice and zest. Reserve.

CCP: Heat to a minimum internal temperature of 165°F for 1 minute.

CCP: Hold for hot service at 140°F or higher until needed.

8. Stir chicken meatballs into sauce and bring to a simmer. Mix in cilantro.

CCP: Hold for hot service at 140°F or higher until needed.

9. To serve, using a slotted spoon portion 3 meatballs onto plate. Using a #12 scoop, top with 1/3 cup sauce. Serve immediately.