



Chicken Albondigas with persiMon® Chutney

These two bite beauties are a tasty addition at any cocktail or tapas party. The sweet and tangy chutney adds a nice layer of flavour to the smoked paprika infused meatballs.

Makes 6 servings

Credit: www.maryluzmejia.contently.com

Ingredients

2 persiMon®, diced
1 medium red onion, diced
3 cloves garlic, minced
¼ cup apple cider vinegar
½ tsp Spanish sweet paprika
Pinch chili flakes
3 tbsp Spanish olive oil
1 cup water
1 tsp local honey

For Albondigas (meatballs)

1 pound chicken thighs, ground
¼ tsp salt and pepper
2 cloves garlic, minced
¼ tsp Spanish smoked, hot paprika
generous pinch of dried rosemary
1 tbsp vegetable oil



Preparation: Chutney

In a medium pot, heat oil and sauté onions and garlic over medium heat until soft.

Stir in paprika and chili flakes, followed by the rest of the ingredients.

Bring to a boil and then reduce to simmer once the fruit starts to get soft. If you'd like, you can use an immersion blender to break chutney down to your desired texture. Set side and serve with albondigas.

Preparation: Meatballs

Combine all ingredients in bowl and mix well.

Form into walnut sized meatballs.

In a skillet, heat oil on medium high and cook until golden brown on all sides.

For a tapa – set meatball on plate, top with chutney and pierce with a skewer or toothpick. Scatter chopped parsley and serve.