



CHICKEN BALLS

Makes about 20 balls.

This recipe involves an unusual combination of ingredients and spices. The meat balls are baked, not sautéed. They are delicious at room temperature. I serve them as a snack, with cocktails or any which way.

INGREDIENTS

- 1 cup tightly packed cilantro leaves
- $\frac{3}{4}$ cup roasted unsalted cashews
- 3 tablespoons extra-virgin olive oil
- $1\frac{1}{2}$ teaspoons garam masala
- 1 pound ground chicken, a blend of light and dark
- Grated zest of 1 lime
- 1 teaspoon Kosher salt
- 1 teaspoon freshly ground black pepper

PREPARATION

1. Preheat the oven to 450F.
2. Line a large baking sheet with parchment paper.
3. Place cilantro leaves, cashews, 1 tablespoon olive oil, garam masala, lime zest, salt and pepper into a food processor. Process coarsely, then transfer to a medium bowl. Add the ground chicken and combine very well. Season to taste.
4. Form into $1\frac{1}{2}$ inch balls and place on parchment paper. It is easier to use an ice cream scooper, I recommend size No 50. Brush generously with the 2 tablespoons oil and bake until well browned, about 15 minutes. The underside should be brown.