

# Basil & Lemon Chicken Meatballs



**Serves 4    Prep 20 mins**

**Cooking 35 mins**

**Easy**

## **Ingredients**

1 lemon, zested and 1/2 juiced  
50g fresh breadcrumbs  
1tbsp milk  
50g grated mozzarella  
2 tbsp sundried tomato pesto  
500g chicken or turkey mince  
15g basil, stems finely chopped & leaves roughly chopped  
3 garlic cloves, crushed (optional)  
2 tbsp olive oil  
1 onion, finely chopped  
400g can cherry tomatoes  
pinch of sugar  
cooked pasta, to serve

1. Mix the lemon zest, breadcrumbs and milk together and set aside. Mix in the mozzarella, pesto, chicken, most of the basil leaves and half the garlic (if using). Season well with salt and pepper and mix together using your hands until evenly combined. Roll into 20 balls, around 35g, the size of ping pong balls. Heat the olive oil in a pan over a medium-high heat. Add the meatballs and give them a shake to coat in oil. Fry for 6-8 mins until browned all over. Remove to a plate.
2. Tip the onion into the pan along with a pinch of salt, and stir to coat. Cook for 8-10 mins until beginning to soften, then stir in the garlic and chopped basil stems. Cook for 2-3 mins until fragrant. Tip in the can of tomatoes, then swill out the can with a good splash of water. Add that to the pan, then stir in the sugar and some seasoning. Bring to a simmer, then nestle the meatballs into the sauce.
3. Cook for 15 mins until reduced and the meatballs are cooked through. Season to taste again if needed and add the lemon juice. Spoon over the pasta and sprinkle over the remaining basil leaves to serve.