

Chicken Albondigas in Green Sauce

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Ingredients:

For the Albondigas (Meatballs):

- 1 chicken breast skineless and boneles
- 1 large egg
- 2 teaspoons dried rosemary
- ¾ cup dried oats
- ¼ cup chopped onion
- 1 garlic clove chopped
- ½ teaspoon salt
- ¼ teaspoon black ground pepper
- 2 teaspoons corn oil

For the Sauce:

- 1 pound green tomato peeled (tomatillos)
- ¼ medium onion
- 1 garlic clove
- 1 teaspoon coriander
- 2 cups chicken stock
- 1 fresh jalapeño

In a skillet at medium heat, place the tomatoes, onion, garlic clove and jalapeño brown them and then add the 2 cups of chicken stock and the coriander, simmer until the tomatoes are tender then pour them into a blender and make a thin sauce set the sauce aside. To make the Albondigas cut the chicken breast into cubes and put them into a food processor to ground them then place the chicken in a medium bowl. In a blender put the oats, rosemary, salt, and pepper blend until a flour is form, add this flour to the chicken then add the egg, onion and garlic mix very well together. Now with your hands wet form about 16 balls, brown the balls in a large skillet with the oil then add the sauce simmer for about 20 minutes and serve. You can serve this dish with white rice and a piece of lime.