

CHICKEN AND FETTA MEATBALLS WITH CRISP SALAD AND PERSIAN FETTA RANCH DRESSING

SERVES: 4-6

PREP: 40 MINS

COOK: 20 MINS



INGREDIENTS

MEATBALLS

- 2 tbsp extra virgin olive oil
- 1 brown onion, finely diced
- 4 cloves garlic, crushed
- 180g Yarra Valley Cheese Persian Fetta
- 500g chicken mince
- 120g fresh spinach, finely sliced
- 4 tbsp chopped basil
- zest of 1 lemon
- 1 tsp sumac
- 1/2 tsp paprika
- salt & pepper, to taste

CRISP COS SALAD

- 2 - 3 baby cos lettuce, washed & cut lengthways keeping the core intact
- 1/2 bunch radishes, finely sliced
- green shallots, finely sliced (optional)
- spring onions, finely sliced

PERSIAN FETTA RANCH DRESSING

- 180g Yarra Valley Cheese Persian Fetta Classic, drained from oil
- 1 cup mayonnaise
- 1/2 cup buttermilk or sour cream
- 1/4 tsp onion powder
- zest of 1 lemon
- juice of 1/2 a lemon
- salt & pepper, to taste

METHOD

1. Preheat oven to 200°C (fan forced)
2. Drain the oil from the Yarra Valley Cheese Persian Fetta, and crumble in a bowl combine all ingredients.
3. Mix together by hand and roll into meatballs.
4. Place on an oven tray lined with non stick baking paper.
5. Bake 10-12 minutes until golden & cooked.
6. For the dressing, place all ingredients in a food processor & process until combined and the dressing is smooth. Refrigerate until required.
7. Serve the Chicken & Fetta meatballs with the crisp salad & drizzle liberally with the dressing. (This dressing is also delicious for dipping the meatballs into).



yarra valley cheese

The way cheese should be.