



## Chicken & Haloumi Bites With Spicy Salsa

### Ingredients:

- 500g minced chicken
- 1 large zucchini, grated and water squeezed out
- 3 spring onions, finely sliced
- 1 bunch coriander, stalks finely chopped
- 2 cloves of garlic, finely minced
- ½ thumb of ginger, finely minced
- 1 good pinch of cumin
- ½ red chilli, seeds removed and chopped finely
- 60g halloumi, grated
- 3 tsp Urban Forager Chicken Stock Concentrate
- oil of your choice

### Salsa Ingredients

- ½ red onion, finely diced
- 3 large tomatoes, chopped finely
- 200g passata
- zest and juice of 1 large lime
- ½ thumb size of ginger, finely minced
- 2-3 cloves garlic, minced finely
- 1 green chilli, seeds removed and finely diced
- ½ red chilli, seeds removed and finely diced
- 2 spring onions, finely sliced
- A handful of sliced jalapenos, chopped roughly
- coriander leaves, chopped roughly
- 1-2 tsp of rapadura sugar to taste
- 3 tsp Urban Forager Vegetable Stock Concentrate
- 1 good pinch cumin

### Instructions:

- Place all the ingredients (apart from the oil and coriander leaves) in a large bowl and mix together
- Form into bite sized balls using a desert spoon and your hands (you should have enough for about 24)
- Refrigerate for at least an hour to firm up
- Remove chicken balls from fridge at least 15 mins before cooking
- Bring frypan to medium heat
- Once the pan is hot, add oil then wait for oil to come to temperature before adding chicken balls (you can test by dropping a little piece of chicken in and it must sizzle)
- Add balls in batches being careful not to overcrowd the pan
- Fry for 3-4 minutes on each side or until cooked
- Set aside on absorbant paper or clean cloth
- Serve with salsa

### To Make The Salsa

1. Place all the ingredients in a bowl and mix together
2. Spoon half the ingredients into a blender and give the mixture a quick whizz
3. Add the blended mixture back into the bowl with the remaining ingredients
4. Mix everything together again and season to taste
5. Refrigerate until ready to serve



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