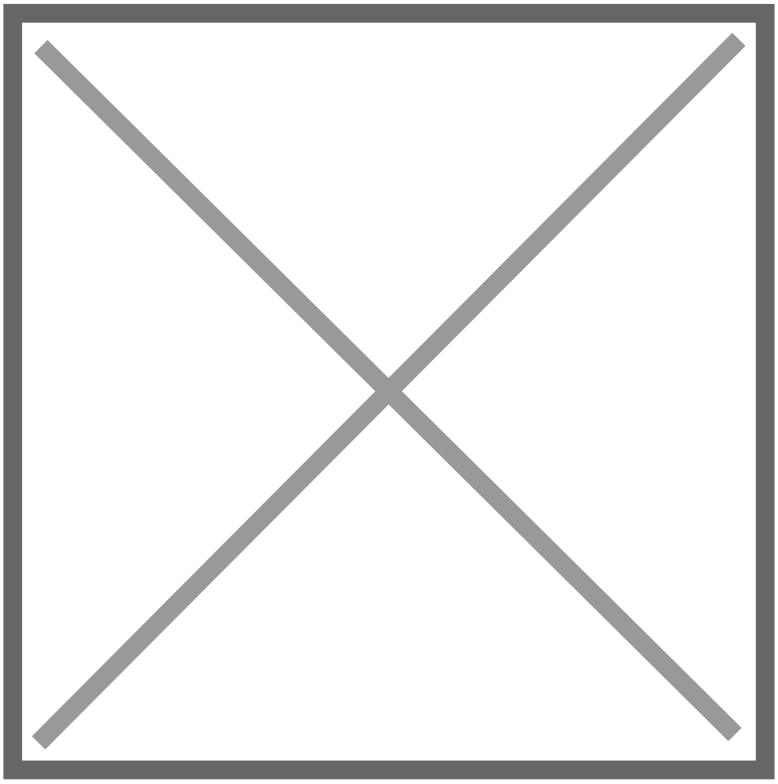
Chicken Meatballs



Yields	4 servings

Inspired by Swedish Köttbullar, juicy meatballs that melt in the mouth.

Ingredients

- 800 g potatoes
- 400-500 g chicken (ideally, boneless chicken thighs)
- 100 g fresh bread
- 100 g onions, not cut
- 100 g onions, cut in half-rings
- 50 g milk
- 300 g button mushrooms (champignons)
- some fresh prasley
- 200 g cucumber
- 100 g cream
- 1/2 tsp nutmeg (Muskatnuss)
- salt, pepper, and sugar
- 1/2 tbsp flower
- 250 ml of chicken broth

Instructions

1. Peel potatoes, cut big potatoes into smaller pieces, set them to boil
2. Add chicken, uncut onion, bread, salt, and pepper to the food processor and process it until it mixes somewhat.
3. Add milk, continue blending. Reach the consistency of meat cut in small pieces.
4. Cut cucumber into thin slices, add it to bowl. Add cream, some salt, some sugar, parsley. Mix.
5. Form meatballs from of the processed meat, set it aside.
6. Heat some oil in a pan, add meatballs and fry on high heat 2-3 minutes until browned. Don't forget to turn them.
7. Remove meatballs from the pan. Reduce the heat, add onions and mushrooms. Fry until onion caramelizes.
8. Add flower, salt, and pepper. Mix. Then add the broth. Bring it to boil.
9. Add meatballs to the pan, and then reduce the sauce with meatballs inside it. Should take 5-8 minutes.
10. Assemble potatoes, meatballs with sauce, and cucumber salad on a plate.

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