

Slow Cooker Butter Chicken Meatballs



PREP TIME : 10 MIN

COOK TIME : 02 H

SERVES : 5

Ingredients :

- ***1 lb (500 g) ground chicken***
- ***1 jar (341 mL) VH® Butter Chicken Sauce***
- ***1/4 cup (60 mL) finely minced onions***
- ***1/2 cup (125 mL) dry breadcrumbs***
- ***1 egg, beaten***
- ***1 can (540 mL) diced tomatoes, with 1/2 the juice***
- ***1/2 tsp (2.5 mL) grated fresh ginger***

Directions :

- 1. Mix ground chicken, onions, breadcrumbs, egg, fresh ginger and 2 tbsp VH® Butter Chicken Sauce together in a large bowl. Divide into 20 equal portions and shape each into a ball.***
- 2. Add the meatballs, the rest of the VH® Butter Chicken Sauce and the diced tomatoes with half the juice in the can to the slow cooker*.***
- 3. Cook on low heat for 4 hours, or medium/high heat for 2 hours. Serve with cooked basmati rice or noodles.***



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**Sauce may split during the cooking process.*

Tips:

Any ground meat can easily be used. Try ground turkey, lamb, pork, veal or beef.

Garnish the meatballs with a spoon of plain yogurt and toasted sliced almonds.

Use frozen pre-made meatballs for faster preparation time.

Spicy it up with 1 tsp dried chiles!

A simple and easy slow cooker favourite, meatballs, Indian!