# Chicken Hot Honey Meatballs

**EASY • 45 MINS**

Bring a little sweet heat to your midweek with tender chicken meatballs coated in a glossy garlic sauce, made with Capilano Hot Chilli Honey. Creamy coconut rice soaks up every sticky spoonful, while crisp cucumber and a squeeze of lime keep each bite fresh. Ready in 45 minutes, it's an easy way to make an everyday dinner feel a little more special.

Recipe by @dinneratthebells




| SKILL LEVEL | PREP TIME | COOKING TIME | SERVINGS |
|---|---|---|---|
| Easy | 20 mins | 25 mins | 4 |

## Ingredients

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### Meatballs

- 500g chicken mince
- ½ cup panko breadcrumbs
- 1 egg
- 2 spring onions, finely sliced
- 2 garlic cloves, crushed
- 2 tsp finely grated ginger
- 1 tbsp soy sauce
- 1 tsp sesame oil
- ¼ tsp salt
- Cracked black pepper
- 1 tbsp neutral cooking oil

### Hot Chilli Honey garlic sauce

- ⅓ cup (80ml) Capilano Hot Chilli Honey
- 2 tbsp soy sauce
- 1 tbsp rice wine vinegar
- 2 garlic cloves, crushed
- 1 tsp sesame oil
- 1 tsp cornflour
- 1 tbsp water

### Coconut rice

- 1½ cups jasmine rice, rinsed well
- 300ml coconut milk
- 300ml water
- ½ tsp salt

### Cucumber salad

- 2 Lebanese cucumbers, thinly sliced
- 1 spring onion, finely sliced
- 1 tbsp rice wine vinegar
- 1 tsp sesame oil
- Juice of ½ lime
- Pinch of salt
- 1 tsp sesame seeds

### To serve

- Lime wedges
- Extra spring onion & sesame seeds
- Extra Capilano Hot Chilli Honey, optional

## Method

1. Place rice, coconut milk, water and salt in a saucepan. Bring to a gentle simmer, stirring once. Cover, reduce heat to low and cook for 12 minutes. Remove from heat and leave covered for 10 minutes, then fluff.

2. Meanwhile, gently mix all meatball ingredients except the cooking oil until just combined. With damp hands, roll into approximately 16 meatballs.

3. Whisk together all sauce ingredients.

4. Heat cooking oil in a large frying pan over medium heat. Cook meatballs for 8–10 minutes, turning regularly, until golden and cooked through.

5. Reduce heat to low, add sauce and gently toss for 2–3 minutes until glossy. Keep heat low to prevent the honey from catching.

6. Toss all cucumber salad ingredients together just before serving.

7. Divide rice, salad and meatballs between four bowls. Spoon over remaining sauce and finish with spring onion, sesame seeds, lime wedges and an optional drizzle of Capilano Hot Chilli Honey.

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Used in this recipe




**Capilano Hot Chilli Honey**

Available at

coles Woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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