

# KOHLER FOOD & WINE

## BUTTER CHICKEN MEATBALLS WITH CILANTRO RICE

Ronnie Woo

Yields: 4 servings

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### Butter Chicken Meatballs with Cilantro Rice Chicken Meatballs:

¼ cup panko breadcrumbs  
¼ cup grated Parmesan cheese  
¼ cup mayonnaise  
½ teaspoon garlic powder  
½ teaspoon onion powder  
¼ teaspoon kosher salt, plus more for seasoning onions  
¼ teaspoon ground black pepper, plus more for seasoning onions  
1 large egg  
1 lb ground chicken  
Cooking spray  
6 tablespoons unsalted butter  
½ medium onion, chopped  
2 teaspoons garam masala  
2 teaspoons ground turmeric  
2 teaspoons freshly grated ginger  
4 cloves garlic, grated with a microplane  
¼ cup tomato paste  
1¼ cups chicken stock  
¾ cup heavy cream  
4 cups cooked long-grain rice  
2 tablespoons unsalted butter  
6 cloves garlic, grated with a microplane  
1 teaspoon freshly grated ginger  
¾ cup fresh cilantro, chopped, plus more for garnish

### Make the Meatballs

Preheat the oven to 375°F. Line a large baking sheet with parchment paper and set aside. In a large bowl, whisk together the panko breadcrumbs, Parmesan cheese, mayonnaise, garlic powder, onion powder, salt, ground black pepper, and egg until combined. Add the ground chicken and mix with a large spoon until just combined. Shape the mixture into 1½-inch balls (about two tablespoons each will make about 18-20 meatballs) and arrange on the parchment paper-lined baking sheet. If you're using your hands to shape the balls, moisten your hands with a little bit of water to help prevent the mix from sticking to your fingers. Spray the meatballs with cooking spray and bake on the center rack until lightly browned, 20 to 25 minutes. While the meatballs are in the oven, make the sauce.

## **Make the Sauce**

In a large pot over medium heat, add the butter and onions and season with some salt and ground black pepper. Cook until the onions are translucent and slightly charred on the edges, 10 to 12 minutes, stirring occasionally. Add the garam masala, turmeric, ginger, and garlic and stir until fragrant, 45 to 60 seconds. Add the tomato paste and stir for 60 seconds. Add the chicken stock and heavy cream and bring to a simmer, scraping the bottom of the pot to lift up any caramelized flavor bits. Add the cooked meatballs to the sauce and gently roll them around so they are evenly coated. Simmer until the sauce is slightly thickened, 6 to 8 minutes.

## **Make the Cilantro Rice**

In a large bowl, toss together the cooked rice, butter, garlic, and cilantro until just combined. Divide on to four plates. Serve with the meatballs and garnish with fresh cilantro.