

RECIPES

Chicken meatballs with vegetable medallions



Chicken meatballs with vegetable medallions and mustard cream sauce

SERVES 6

TIME 15 MIN

INGREDIENTS:

1000 g HUVUDROLL chicken meatballs
600 g GRÖNSAKSKAKA vegetable medallion
28 g ALLEMANSRÄTTEN mix for cream sauce
1 tbsp SENAP GROV whole-grain mustard
Olive oil
Seasonal veggies

STEP BY STEP:

1. Preheat the oven to 200°C.
2. Fry the chicken meatballs in 2 tablespoons of olive oil until they're golden brown.
3. Heat the vegetable medallions in the oven according to the package instructions.
4. To make the mustard cream sauce, prepare the cream sauce according to instructions on the package. Mix the cream sauce with 1 tablespoon of whole-grain mustard.
5. Serve the chicken meatballs and vegetable medallions alongside your favourite seasonal veggies and some of the mustard cream sauce.

