

Polpette di pollo e basilico

These delicious chicken meatballs with a hint of basil are a perfect addition to any buffet table or as a main course.

Ingredients:

- * 400 g minced chicken
- * 100 ml milk
- * 50 g grated Parmesan cheese
- * 8 fresh basil leaves
- * 100 g bread crumbs
- * Salt and pepper to taste
- * 1 egg
- * 1 tablespoon olive oil

Instructions:

1. Place the minced chicken in a bowl with the milk and set aside for 5 minutes to marinate.
2. Remove the excess milk from the bowl and squeeze the bread to remove the excess milk.
3. Add the bread, minced meat, basil, and grated Parmesan cheese to the bowl and season with salt and pepper.
4. Mix well to combine the ingredients.
5. Shape the mixture into small balls and roll them in the bread crumbs.
6. Preheat the oven to 220°C.
7. Place the meatballs on a baking tray and bake for 12 minutes, or until the meatballs are cooked through.
8. Remove the tray from the oven and serve the meatballs warm with tomato sauce or olive oil.