



Cholula Chicken Meatballs

WHAT'S NEEDED

Ingredients:

- 5 lbs. ground chicken, fresh
- ½ lb. orzo pasta, uncooked
- 1 lb. mild white cheddar, shredded
- 5 cups panko bread crumbs, fine
- 1 cup buttermilk
- 3 cups **Cholula Original** or **Chili Garlic** Hot Sauce, and more to taste
- 3 eggs, large
- 5 tbsp. Kosher salt and coarse black pepper, 80%/20%
- 1 lb. smoked blue cheese



HOW TO MAKE

Preparation - 8-10 servings

1. Cook orzo and chill to stop the cooking process.
2. Beat eggs. Mix all ingredients in a chilled bowl until just incorporated.
3. Break up blue cheese into 1/4 oz. pieces.
4. Scoop meatballs with a #16 scoop, hold in palm of hand and press a piece of blue cheese in the middle and work the chicken mixture around, then roll into a ball.
5. Place on a greased baking tray and roast at 350°F uncovered for 20 minutes.
6. Toss in additional Cholula to taste, and serve.

