

ArmadilloPepper.com

Curried Meatballs with Chutney Recipe

Yield: 48 servings

Chutney sauce

- 1 Pound ground turkey
- 1/2 c Crushed cracker crumbs
- 1/3 c Evaporated skim milk
- 2 tb Finely chopped green Onions (with tops)

1 1/2 To

- 2 ts Curry powder
- 1/4 ts Salt

Chutney sauce

- 1/2 c Nonfat plain yogurt
- 1 tb Finely chopped chutney
- 1/4 ts Curry powder

Curried Meatballs with Chutney Sauce. Prepare Chutney Sauce. Heat oven to 400 degrees. Mix remaining ingredients; shape into forty-eight 1-inch meatballs. Place in rectangular pan, 13 X 9 X 2 inches, sprayed with nonstick cooking spray. Bake uncovered until light brown and no longer pink inside, 10 to 15 minutes. Serve hot with Chutney Sauce and wooden picks.

CHUTNEY SAUCE

Mix all ingredients; cover and refrigerate at least 1 hour. MICROWAVE DIRECTIONS: Prepare Chutney Sauce and meatballs as directed. Place 24 meatballs in microwavable pie plate, 9 X 1-1/4 inches. Cover with waxed paper and microwave on high (100%) 3 minutes; rearrange meatballs. Cover and microwave until no longer pink inside, 2 to 4 minutes longer. Let stand covered 3 minutes; drain. Repeat with remaining meatballs. Serve hot with Chutney Sauce and wooden picks.

Recipe via Meal-Master (tm) v8.05